**Pesto Pasta Caprese Salad**

Yield: 6 servings

**Ingredients**

- 2 cups | Rotini pasta, whole grain
- 4 Tbsp. | Pesto with olive oil
- ½ tsp. | Fresh garlic, pressed
- ½ cup | Grape tomatoes, halved
- ½ cup | Fresh mozzarella, cut into ½ inch cubes
- 2 tsp. | Fresh basil leaves, shredded

Reserve 2-3 basil leaves for garnish

**Directions**

1. Bring 6 cups of water to boil; add rotini; cook at a boil until tender yet firm to the bite, about 8 minutes; drain.
2. Prepare each ingredient and set aside: Press garlic clove, half tomatoes, prepare mozzarella cube, and shred basil.
3. Mix pesto with olive oil, and garlic in a bowl; add rotini. Toss to coat. Fold in tomato, mozzarella and fresh basil.
4. Refrigerate 1 hour then serve in chilled bowl.
5. Garnish with fresh basil leaves.

**Nutritional Facts**

Calories: 159 per serving