Mediterranean Pasta Salad

Easy 4 Servings 25 min.



Fresh, aromatic, and full of Mediterranean lightness—this pasta salad is more than just a side dish. With fresh tomatoes, creamy mozzarella, and crisp arugula, it brings the flavors of Italy right to your plate. Inspired by classic ingredients but with a modern twist, it's perfect for barbecues, picnics, or as a light main course—uncomplicated, summery, and simply delicious.

Ingredients

300 g pasta

250 g cherry tomatoes

50 g arugula

30 g pine nuts

200 g ORO di Parma tomato puree in a glass bottle

150 g mini mozzarella

80 g black olives

2 tbsp balsamic vinegar

3 tbsp olive oil

1 tsp oregano

Salt & pepper

Used products:



Step 1: The Preparation

Cook the pasta according to the package directions until al dente, then drain. Meanwhile, cut the cherry tomatoes, mini mozzarella balls, and olives in half. Toast the pine nuts in a skillet without oil until golden brown.

Step 2: Preparation

Thoroughly mix all the ingredients—cooked pasta, tomatoes, mozzarella, olives, pine nuts, arugula, tomato puree, balsamic vinegar, olive oil, and spices—in a large bowl. Let it sit in the refrigerator for at least 1 hour, then season to taste and serve.

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