

Lunchtime Pasta Salad RECIPE

# **Lunchtime Pasta Salad**



Cook 15 mins Prep 20 mins Makes

4 servings

Stir it up full of flavour with this delicious summer salad! Add Dolmio Sun Dried Tomato Stir-

In Sauce to mozzarella, olives, and pasta for a quick and easy lunch that looks impressive and tastes even better.

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### **INGREDIENTS**

- 400g farfalle pasta
- 150g Dolmio Sun Dried Tomato Stir in Pasta Sauce
- 290g mozzarella pearls
- 400g jar nocellara olives (drained weight 220g)
- 500g cherry tomatoes, halved
- 30g fresh basil
- Freshly ground black pepper

#### **PRODUCTS USED**



Dolmio® Stir In Sun Dried Tomato Pasta Sauce

See details Buy Now

## Instructions

1. 1

Cook the pasta according to the packet instructions.

2. 2

After draining, run cold water over it to cool quickly. Tip into a large serving bowl and stir though the Dolmio Sun Dried Tomato Stir-In Sauce.

3. 3

Add the mozzarella, olives and cherry tomatoes, then stir to combine.

4. 4

Use scissors to finely slice the basil into strips, scatter over the salad and finish with freshly ground black pepper.

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#### **Chicken and Sun Dried Tomato Cous Cous Salad**

Cooking time

15 mins

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