

Easy Pasta Salad with Bocconcini

is an easy pasta salad made with creamy little balls of mozzarella, tangy cherry tomatoes, fusilli pasta, and fresh basil. All tossed with a simple marinade that makes this pasta salad a total hit every time we served it!



What are Bocconcini?

Bocconcini are Italian little cheese balls of fresh mozzarella. These are packed in plastic tubs filled with salty water and can be found in most supermarkets.

It's best to keep the bocconcini in the tub or container it was sold in and covered with brine, until you are ready to use it. They will stay fresh longer.



1. FIRST, Prep the Salad: In a mixing bowl, toss the sliced tomatoes, basil, and bocconcini together along with a simple marinade. Then allow it to marinate for a few minutes while the pasta was cooking in boiling water.
 2. NEXT, Cook the Pasta: Then drain the pasta and set it aside to cool for a few minutes. You can also, run it under cool water to stop the cooking. Drain again.
 3. TOSS Everything Together: Once the fusilli pasta has cooled down, simply toss it into the tomato, basil, and bocconcini salad. Toss everything to combine.
 4. TASTE the Salad: Taste it and adjusted the seasonings.
- Now, your pasta salad is ready to serve! Simple. Easy. and most Delicious!