

Long Livo

Pesto Pasta Salad - Fresh Quick & Easy Recipe

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz short-bowtie pasta
- [ ] 2 cups fresh basil leaves
- [ ] 1/3 cup pine nuts
- [ ] 1/3 cup grated Parmesan cheese
- [ ] 1/2 cup extra-virgin olive oil
- [ ] 1 cup cherry tomatoes, halved
- [ ] 1/2 cup diced cucumber
- [ ] 1/4 cup thinly sliced red onion
- [ ] Juice of 1 lemon
- [ ] Salt and freshly cracked black pepper to taste

Optional Add-Ins

- [ ] Grilled chicken breast, sliced
- [ ] Crumbled feta cheese
- [ ] Fresh arugula leaves

Instructions

1. Bring a large pot of salted water to a boil, add the pasta, and cook until al dente; drain and rinse briefly under cool water.
2. While the pasta cooks, toast pine nuts in a dry skillet over medium heat until golden, then set aside.
3. In a food processor, combine basil, toasted pine nuts, Parmesan, lemon juice, and a pinch of salt; pulse while drizzling in olive oil until smooth.
4. In a large bowl, toss the cooled pasta with the pesto, then add cherry tomatoes, cucumber, red onion, and any optional add-ins.
5. Season with additional salt, pepper, and a squeeze of lemon if needed; serve immediately or chill for an hour.

Nutrition per serving

420 kcal	12 g	45 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the pesto is too thick, add a splash of pasta water to loosen it.
- For extra brightness, garnish with a few extra basil leaves just before serving.
- Taste and adjust seasoning after mixing all ingredients.