



## CAPRESE PASTA SALAD

October 6

National Noodle Day




### INGREDIENTS

- 8 Ounces Bowtie Pasta (enriched or whole grain rich)
- ¼ Cup Extra Virgin Olive Oil
- ¼ Cup White Balsamic Vinegar
- 4 Teaspoons Italian Seasoning
- 2 Cups Cherry Tomatoes (halved)
- 8 Ounces 1-Inch Mozzarella Balls
- 2 Cups Baby Spinach Leaves
- ½ Cup Thinly Sliced Red Onion

### DIRECTIONS

1. Cook pasta in salted water as directed on package. Rinse under cold water. Drain well.
2. Mix oil, vinegar and italian seasoning in large bowl until well blended. Add cooked pasta, tomatoes, mozzarella, spinach and onion; toss to coat well. Refrigerate until ready to serve.

### MEAL PATTERN CONTRIBUTION

-  Grain
-  Vegetable
-  Meat/Meat Alternate

### MEAL TYPE

 Lunch/Supper

### YIELD

6 Cups

### PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Cup	1 Cup	1 Cup	1 Cup