



# Caprese Tortellini Pasta Salad Recipe

## A Salad That Feels Like a Party

I love a good pasta salad. It feels like a celebration in a bowl. This one is my new favorite for summer days.

It mixes cheese tortellini with sweet tomatoes and little mozzarella balls. The dressing is tangy and a little sweet. Doesn't that sound perfect for a picnic?

## A Funny Little Kitchen Mistake

I first made this for my grandson's birthday. I was in a hurry and used hot pasta. The little mozzarella pearls got so soft and melty!

We ate it anyway. It was delicious, but very messy. I still laugh at that. Now I always let the pasta cool completely. This matters because cold pasta soaks up the dressing better. It keeps its perfect shape, too.

## Why We Whisk and Wait

Making the dressing is simple. You just whisk it all together. The Dijon mustard helps the oil and vinegar become friends. They don't separate as quickly.

Letting the salad chill for an hour is the secret. The flavors get to know each other. Every bite becomes more delicious. What's your favorite dish that gets better overnight?

## The Magic of Fresh Basil

Do not skip the fresh basil. It is the star of the show. Tear it with your hands for the most smell.

It makes the whole kitchen smell like an Italian garden. Fun fact: gently rubbing basil leaves releases more of their wonderful smell. This little step matters. It turns simple food into something special.

## Make It Your Own

The best part of cooking is making a recipe yours. Do you like a stronger taste? Add a little more garlic powder.

You could add olives or salami. My neighbor adds a pinch of red pepper flakes. It is so good. What would you add to make it perfect for you?

## Ingredients:

Ingredient	Amount	Notes
Cheese tortellini	1 package (19 ounces)	Cooked according to package instructions, cooled completely
Cherry tomatoes	2 cups (298 g)	Halved
Red onion	$\frac{1}{2}$ cup (80 g)	Thinly sliced, about $\frac{1}{2}$ an onion
Mozzarella pearls	8 ounces (226 g)	
Extra virgin olive oil	$\frac{1}{4}$ cup (54 g)	For the dressing
Balsamic vinegar	$\frac{1}{4}$ cup	For the dressing
Dijon mustard	1 teaspoon	For the dressing
Garlic powder	1 teaspoon	For the dressing
Kosher salt	$\frac{1}{2}$ teaspoon	For the dressing
Pepper	$\frac{1}{4}$ teaspoon	For the dressing
Fresh basil		Cut in ribbons, for garnish



## Caprese Tortellini Pasta Salad Recipe

# My Favorite Summer Pasta Salad

Hello, my dear! Come sit with me. Let's talk about a perfect summer dish. This Caprese Tortellini Salad is my new favorite. It reminds me of a big family picnic we had last year. The sun was shining, and everyone loved this cool, tasty salad.

See also [Cabbage Roll Casserole](#)

It's so simple to put together. You just mix a few lovely things from the market. Doesn't that smell amazing? The fresh basil always makes me smile. I still laugh at how my grandson ate three bowls! Here is how we make it.

**Step 1:** First, cook your cheese tortellini. Follow the directions on the package. Then let it cool down completely. This is a very important step. Warm pasta will make the salad soggy. I like to spread it on a big tray. It cools much faster that way.

**Step 2:** Now, grab your biggest, prettiest bowl. Put the cool tortellini in it. Add your halved cherry tomatoes and the thin red onion slices. Then, pour in the little mozzarella pearls. They look like tiny, delicious cheese balls. Gently mix them all together.

**Step 3:** Let's make the dressing! In a small bowl, add everything. That's the oil, vinegar, mustard, and spices. Whisk it until it looks all mixed up. (A hard-learned tip: always taste your dressing. Does it need a pinch more salt for you?). Now pour it over the pasta.

**Step 4:** Toss everything so the dressing coats it all. Finally, sprinkle your fresh basil on top. You can eat it right away. But it's even better

after an hour in the fridge. The flavors get to know each other. **Do you prefer your pasta salad right away or chilled? Share below!**

**Cook Time:** 10 minutes

**Total Time:** 1 hour 15 minutes

**Yield:** 6 servings

**Category:** Lunch, Side Dish

## Let's Get Creative with It!

The best part about cooking is making a recipe your own. You can change this salad so easily. I love to add different things from my garden. It's fun to try a new twist. Here are a few ideas I think you will love.

**Make it a main dish** by adding some grilled chicken strips. Or use salami for a salty, yummy bite. It makes the salad feel like a whole meal.

See also [Huevos Rancheros Brunch Casserole with Ham and Cheese](#)

**Add a little crunch** with toasted pine nuts. You could also use chopped walnuts. It gives a nice surprise in every mouthful.

**Try a different cheese** like fresh goat cheese. It crumbles so nicely. It has a lovely tangy flavor that is just wonderful. **Which one would you try first? Comment below!**

## The Perfect Plate

Now, how should we serve our beautiful salad? I have a few thoughts. For a lovely lunch, serve it with a slice of crusty bread. You can dip the

bread in the extra dressing at the bottom of the bowl. It is so good.

For a bigger dinner, it pairs nicely with simple grilled fish. Or some lemon-herb chicken. The cool salad is a nice match for warm food from the grill. I like to add extra basil on top for a fresh look.

What should we drink? A chilled glass of crisp white wine is lovely for the grown-ups. For everyone, a fizzy lemonade with a sprig of mint is perfect. It is so refreshing on a warm evening. **Which would you choose tonight?**



## Caprese Tortellini Pasta Salad Recipe

# Keeping Your Pasta Salad Perfect

Let's talk about keeping this salad fresh. It loves the fridge for about three days. Just pop it in a sealed container.

I do not recommend freezing this one. The tortellini and tomatoes get too soggy. I learned this the hard way years ago.

I once froze a similar pasta salad. It was a sad, watery mess when it thawed. Batch cooking is a wonderful time-saver though.

You can easily double the recipe for a big family. This means a ready-made lunch is waiting for you. It makes busy days feel simpler.

**Have you ever tried storing it this way? Share below!** Knowing how to store food saves money and reduces waste. That matters a lot in any kitchen.

# Simple Fixes for Common Hiccups

Is your salad a bit dry? Just whisk up a little more oil and vinegar. A quick drizzle will fix it right up.

I remember when my onions were too strong once. Soaking them in cold water for ten minutes helps. It makes them much milder and sweeter.

Make sure your tortellini is completely cool before mixing. If it is warm, it will wilt the fresh basil. This keeps your salad bright and lively.

See also [Patty's Refreshing Melon Turkey Salad](#)

**Which of these problems have you run into before?** Fixing small issues builds your confidence in the kitchen. Getting the flavors just right makes every bite a joy.

## Your Caprese Tortellini Questions Answered

**Q: Can I make this gluten-free?** A: Yes! Just use your favorite gluten-free tortellini from the store.

**Q: How far ahead can I make it?** A: You can make it a full day ahead. It gets even better as it chills.

**Q: What if I don't have mozzarella pearls?** A: No problem. Just chop a big ball of fresh mozzarella into small chunks.

**Q: Can I make a smaller portion?** A: Of course. Simply cut all the ingredients in half. It works perfectly.

**Q: Any other add-in ideas?** A: Sliced olives or salami are tasty additions. \*Fun fact: The colors of this dish are the same as the Italian flag!\* **Which tip will you try first?**

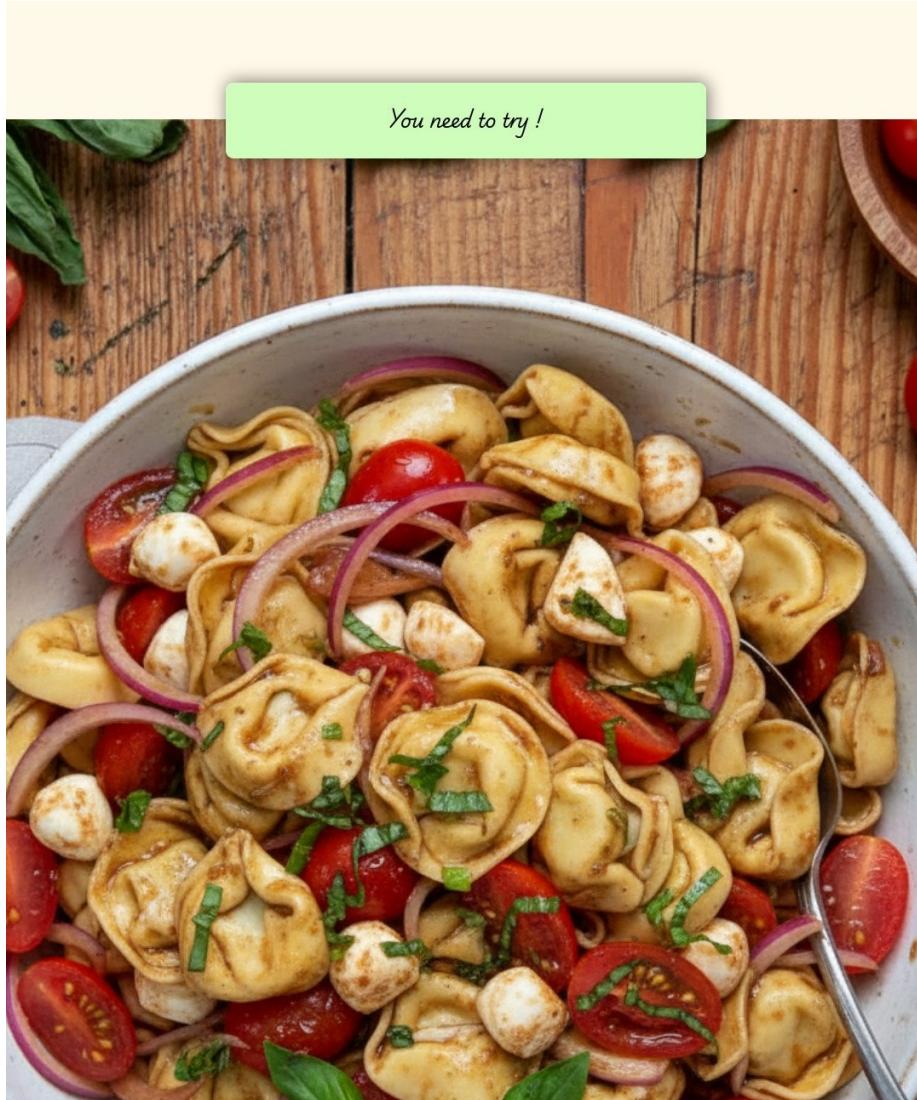
## A Little Note From My Kitchen to Yours

I hope you love making this simple, happy salad. It always reminds me of summer picnics. Food tastes better when shared with others.

I would be so delighted to see your creation. **Have you tried this recipe? Tag us on Pinterest!** You can find me at TheThornTable. I love seeing your kitchen adventures.

Happy cooking!

—Elowen Thorn.



You need to try !

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Difficulty: **Beginner**



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Prep time: **15 minutes**

Cook time: **10 minutes**

Rest time: **1 hour**

Total time: **1 hour 25 minutes**



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Servings: **4 servings**



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Calories: **470 kcal**

Best Season:**Summer**

## **Description**

This refreshing Caprese Tortellini Pasta Salad combines cheese tortellini

with cherry tomatoes, mozzarella pearls, and a tangy balsamic dressing.

## Ingredients

- 1 package (19 ounces) cheese tortellini, cooked according to package instructions, cooled completely
- 2 cups (298 g) cherry tomatoes, halved
- $\frac{1}{2}$  cup (80 g) thinly sliced red onion, about  $\frac{1}{2}$  an onion
- 8 ounces (226 g) mozzarella pearls

**$\frac{1}{4}$  cup (54 g) extra virgin olive oil**

**$\frac{1}{4}$  cup balsamic vinegar**

**1 teaspoon Dijon mustard**

**1 teaspoon garlic powder**

**$\frac{1}{2}$  teaspoon kosher salt**

**$\frac{1}{4}$  teaspoon pepper**

**fresh basil, cut in ribbons, for garnish**

## Instructions

1. In a large bowl, combine cooked and cooled tortellini, cherry tomatoes, red onion, and mozzarella pearls.
2. To a small bowl, add olive oil, balsamic vinegar, Dijon mustard, garlic powder, salt, and pepper. Whisk to combine.
3. Pour dressing over the tortellini mixture, stirring to combine. Garnish with fresh basil.
4. This salad can be enjoyed immediately but is best served after chilling in the refrigerator for about an hour.

## Notes

For best flavor, allow the salad to chill for at least an hour before serving to let the flavors meld together.

Keywords: Caprese, Tortellini, Pasta Salad, Mozzarella, Balsamic