



Red White and Blue Pasta Salad Recipe

A Burst of Summer in Every Bite

The first time I made this salad, the colors dazzled me. Juicy blueberries, ripe strawberries, and bright tomatoes looked like confetti. The tangy balsamic dressing tied it all together. **Ever wondered how to make a pasta salad that's as pretty as it is tasty?** This dish solves that. It's perfect for picnics, potlucks, or just a sunny afternoon.

One bite took me back to childhood summers. My grandma's table was always full of colorful dishes. This salad feels like that—simple, joyful, and full of love. What's your favorite summer food memory? Share it below!

My First (Slightly Messy) Attempt

I'll admit, my first try wasn't perfect. I forgot to rinse the pasta, so it clumped together. The onions were too big, and the basil wilted fast.

But here's the thing: cooking is about trying, not perfection.

Even messy meals bring people together.

That's why I love home cooking. It's not fancy, but it's real. A little patience goes a long way. Now, I make this salad often—with fewer mistakes. Have you ever had a kitchen fail that turned into a win?

Why This Salad Shines

- Sweet berries and salty olives create a perfect balance.
- The creamy mozzarella pearls add a soft contrast to the crunchy veggies.

Which flavor combo surprises you most? Is it the berries with balsamic or the olives with honey? Try it and decide.

A Dish with Roots

This salad is a twist on classic Italian pasta salads. Those often feature tomatoes, basil, and mozzarella. Adding berries gives it a fresh, American twist. *Did you know balsamic vinegar dates back to medieval Italy?*

See also [Candy Cane Cookies](#)

It's a dish that bridges traditions. Simple, adaptable, and always a crowd-pleaser. What's your go-to potluck dish? Tell us in the comments!



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Ingredients:

Ingredient	Amount	Notes
Rotini pasta (or any short pasta)	12 oz	
Cherry tomatoes	1 cup	Halved
Blueberries	1 cup	
Strawberries	1 cup	Diced
Mozzarella pearls (or cubed mozzarella)	1 cup	
Black olives	1/2 cup	Sliced
Red onion	1/4 cup	Finely diced
Fresh basil	1/4 cup	Chopped

Ingredient	Amount	Notes
Olive oil	1/2 cup	
Balsamic vinegar	1/4 cup	
Honey	1 tbsp	
Dijon mustard	1 tsp	
Garlic	1 clove	Minced
Salt	1/2 tsp	
Black pepper	1/4 tsp	

How to Make Red, White, and Blue Pasta Salad

Step 1

Cook the pasta in salted water until al dente. Drain and rinse under cold water. Let it cool completely. This stops the pasta from sticking.

Step 2

Whisk the dressing ingredients in a small bowl. Mix olive oil, vinegar, honey, and mustard well. Taste and adjust salt if needed.

Step 3

Combine pasta, tomatoes, berries, mozzarella, olives, onion, and basil in a big bowl. Toss gently to avoid squishing the fruit.

Step 4

Pour the dressing over the salad. Mix until everything is coated evenly. Chill for 30 minutes before serving.

Step 5

Stir again before serving. The flavors blend better when cold.

(*Hard-learned tip: Rinse the pasta with cold water to prevent

mushiness.*)

What's your go-to summer salad ingredient? Share below!

Cook Time: 15 minutes

Total Time: 45 minutes

Yield: 6 servings

Category: Salad, Side Dish

Fun Twists on This Classic Salad

Savory Swap

Skip the fruit. Add grilled chicken, feta, and cucumber for a heartier meal.

Spicy Kick

Toss in jalapeños or a dash of hot sauce. Perfect for those who love heat.

See also [Red Velvet Brownie Bites](#)

Seasonal Switch

Use peaches and plums instead of berries. Great for late summer.

Which twist would you try first? Vote in the comments!

Serving Ideas for Your Pasta Salad

Pair it with grilled chicken or burgers for a full meal. Add extra basil on top for freshness.

For drinks, try lemonade or iced tea. A crisp rosé works too.

Which would you choose tonight? Tell us below!



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Keep It Fresh

This pasta salad stays fresh in the fridge for 3 days. Keep it covered. Freezing? Skip it—the veggies get soggy. If it dries out, stir in a splash of olive oil. *Fun fact: Chilling for 30 minutes makes the flavors pop.* Double the recipe for potlucks—it's a crowd-pleaser. Ever tried adding avocado? Share your twist below!

Quick Fixes

Too tangy? Add a pinch more honey to balance the dressing. Pasta sticky? Rinse it better under cold water. Berries too soft? Fold them in just before serving. Why this matters: Texture keeps every bite fun. Forgot basil? Use spinach instead. What's your go-to pasta salad fix?

Your Questions Answered

Can I make this gluten-free? Yes! Use gluten-free pasta—it works just as well.

How far ahead can I prep it? Assemble it 1 day ahead, but add dressing last minute.

Any cheese swaps? Feta adds a salty kick, or skip cheese for vegan folks.

Can I double this for a party? Absolutely—just use a bigger bowl to mix.

No balsamic vinegar? Try apple cider vinegar with a dash of maple syrup.

Dig In!

This salad screams summer in every bite. I love how the berries surprise your taste buds. *Fun fact: My grandkids call it “confetti pasta.”* Share your photos with **Savory Discovery on Pinterest**—I’d love to see your spin. Happy cooking! —Elowen Thorn.

See also [Crispy Air Fryer Potato Recipes](#)