

## pesto pasta salad

**Tupperware®**

Serves 12-13 as a side dish

14 oz./400 g box dried pasta	¾ cup Pesto Sauce (recipe follows)
1 cup grape tomatoes, halved	1 cup pitted black or green olives, chopped
1 cup fresh part-skim mozzarella cheese, chopped into bite-sized cubes	½ cup pepperoni or salami slices, cut into triangles
3 tbsp. pine nuts, toasted	salt and pepper, to taste
optional: Parmesan cheese	

Prepare pasta according to package directions. While pasta is cooking, prepare pesto, and set aside. Reserve a half cup of the pasta cooking water. Drain pasta. Pour the pesto dressing over the pasta. Add the remaining ingredients and toss together; season with additional salt and pepper and add a small amount of the pasta water if necessary. Add grated Parmesan, if desired. Store in the refrigerator before serving.

## pesto sauce

¾ cups packed fresh basil leaves	3 tbsp. pine nuts, toasted
1 clove garlic, peeled	¼ cup grated Parmesan cheese
½ cup extra-virgin olive oil	salt and pepper, to taste

Place the basil, pine nuts, garlic, Parmesan cheese and olive oil in the base of the Chop 'N Prep™ Chef, replace cover, twist to seal and pull cord until finely chopped, 4–5 times, to process to a coarse paste; season with salt and pepper.

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