

DOLMIO

Lunchtime Pasta Salad
RECIPE

Lunchtime Pasta Salad



Cook
15 mins
Prep
20 mins
Makes
4 servings

Stir it up full of flavour with this delicious summer salad! Add Dolmio Sun Dried Tomato Stir-

In Sauce to mozzarella, olives, and pasta for a quick and easy lunch that looks impressive and tastes even better.

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INGREDIENTS

- 400g farfalle pasta
- 150g Dolmio Sun Dried Tomato Stir in Pasta Sauce
- 290g mozzarella pearls
- 400g jar nocellara olives (drained weight 220g)
- 500g cherry tomatoes, halved
- 30g fresh basil
- Freshly ground black pepper

PRODUCTS USED



Dolmio® Stir In Sun Dried Tomato Pasta Sauce

[See details](#)

[Buy Now](#)

Instructions

- 1
Cook the pasta according to the packet instructions.
- 2
After draining, run cold water over it to cool quickly. Tip into a large serving bowl and stir through the Dolmio Sun Dried Tomato Stir-In Sauce.
- 3
Add the mozzarella, olives and cherry tomatoes, then stir to combine.
- 4
Use scissors to finely slice the basil into strips, scatter over the salad and finish with freshly ground black pepper.

More Recipes Like This



[Chicken and Sun Dried Tomato Cous Cous Salad](#)

Cooking time

15 mins

Prep time

15 mins

[See details](#)



Tuscan Chickpea Stew with Jacket Potato

Cooking time

15 mins

Prep time

15 mins

[See details](#)



Turkey Meatballs and Mash

Cooking time

30 mins

Prep time

15 mins

[See details](#)

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