

# Caprese Pasta Salad

Total time **27 mins** 15 mins preparation time 12 mins cooking time

## INGREDIENTS

4 portion(s)

<b>300 g</b>	Farfalle pasta
<b>4 tbsp</b>	of olive oil
<b>350 g</b>	yellow and red tomatoes, halved or quartered
<b>2</b>	avocados, flesh diced
<b>1</b>	mango, flesh diced
<b>2 tbsp</b>	balsamic vinegar
<b>2 tbsp</b>	Kikkoman Naturally Brewed Soy Sauce
<b>1 tbsp</b>	honey
<b>400 g</b>	mozzarella balls, drained
<b>1 bunch</b>	of basil leaves
<b>2 pinch</b>	of pepper

## PREPARATION

### Step 1

Bring a saucepan with water and salt to the boil and cook the farfalle until al dente in it. Drain the pasta in a colander, and allow to cool under cold running water, then drain well again and toss in 2 tbsp olive oil to prevent sticking.

### Step 2

Mix the pasta, avocado, mango and cherry tomatoes in a bowl. Season with balsamic vinegar, Kikkoman soy sauce, 2 tbsp of olive oil and honey.

### Step 3

Distribute the finished pasta salad between 4 plates. Garnish with mozzarella, basil and pepper