KIKKOMAN

Caprese Pasta Salad

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

INGREDIENTS

4 portion(s)

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