

## Tomato Pesto Pasta Salad

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- °¼ cup lemon juice
- °zest from 1 lemon
- °¾ cup pesto (recipe below)
- °¼ teaspoon salt
- °1 pint cherry tomatoes, halved or quartered
- °½ cup thinly sliced Kalamata or black olives
- °1 pound whole grain pasta, cooked and rinsed with cold water
- °8 ounces fresh mozzarella cheese, diced
- °½ cup grated or shredded Parmesan cheese
- °Freshly grated black pepper to taste

In a large bowl, stir together lemon juice, zest, pesto, and salt. Add remaining ingredients and mix until thoroughly coated.

Serves 8

### Basil or Parsley Pesto

- °1 cup fresh basil leaves or tender stems, or 1 cup of flat leaf parsley
- °1 – 3 cloves garlic
- °1/3 cup pine nuts, walnuts, almonds or pecans
- °3 – 6 tablespoons Parmesan cheese
- °½ teaspoon salt

Finely chop ingredients in food processor

- °1/3 – ½ cup olive oil

Add and process a little more, until a thick paste is made.

### Baked Salmon with Basil Pesto

Preheat your oven to 375°. Place °salmon filet on baking sheet and top with °pesto. Bake on a low rack in the oven for 3 – 4 minutes, then move to a top rack and broil on low for another 2 – 3 minutes, depending on how done you like it, until inside temperature is 145°