

# Sun Dried Tomato Pasta

Yield: 10 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-sun-dried-tomato-pasta-recipe>

## Ingredients:

- 1 pound pasta larger sized, I like to use curly cavatappi, pretty campanelle, or rotini.
- kosher salt
- olive oil
- 1 pound cherry tomatoes quartered
- 3/4 cup Kalamata olives pitted and sliced
- 2 teaspoons capers
- 1 pound fresh mozzarella medium-diced, Or use mozzarella pearls.
- 1/3 cup sun-dried tomatoes in oil chopped, drained
- 1 cup fresh basil leaves packed, julienned
- 1/3 cup toasted pine nuts optional but highly recommended
- 1/2 cup sun-dried tomatoes in oil drained
- 1/4 cup red wine vinegar
- 1/3 cup olive oil
- 1 large garlic clove diced
- 1 teaspoon capers drained
- 2 teaspoons kosher salt
- 3/4 teaspoon freshly ground black pepper
- 1 cup shredded Parmesan cheese finely

## Nutrition:

1. Calories: 490 calories
2. Carbohydrate: 41 grams
3. Cholesterol: 40 milligrams
4. Fat: 28 grams
5. Fiber: 3 grams
6. Protein: 21 grams
7. SaturatedFat: 9 grams
8. Sodium: 1120 milligrams
9. Sugar: 3 grams

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