



Caprese Farfalle



This recipe calls for:

Traditional Sauce

Tomato, Garlic & Onion Sauce

Traditional Pasta Sauce

Prep time

10 MINUTES

Cook time

10 MINUTES

Servings

4

Ingredients

- 1 box (16 ounces) uncooked farfalle (bowtie) pasta
- 1/3 cup balsamic vinegar, divided
- 1 jar RAGÚ® Old World Style® Traditional Sauce
- 8 ounces mini fresh Mozzarella balls (pearls)
- 1 cup grape tomatoes, halved
- 1/2 cup loosely packed thinly sliced fresh basil leaves

Instructions

1. Cook pasta as directed on package; drain.
2. Meanwhile, microwave $\frac{1}{4}$ cup vinegar in small microwaveable ramekin on HIGH 1-2 min. or until thickened and reduced by half; cool completely.
3. Heat sauce and remaining vinegar in saucepan on medium heat. Remove from heat; toss with hot pasta and half of the cheese. Drizzle with balsamic glaze; serve topped with remaining cheese, tomatoes and basil.

Tip: Fresh Mozzarella is sold in several sizes. Fresh Mozzarella perline, or “pearls” are $\frac{1}{2}$ -inch pieces, while ciliegine, or “small cherries” are bite-sized 1-inch balls. If using an 8-ounce ball, cut into 1-inch pieces before tossing with pasta. All sizes are usually sold packed in water in the deli or cheese section of your grocery store.