# Italian Pesto Fusilli pasta Salad

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Just in time for Summer barbeques this Italian pesto Fusilli pasta salad is one of my old time favorites.

The first time I had this cold pasta salad was at one of my brothers outdoor get togethers. He and his wife Josie were great chefs, who entertained often  in their home and the many different restaurants they owned and my leader in our own restaurant career and an inspiration in my recipes.

Back to this Italian rooted pesto fusilli it needs to be one of your go to pasta Summer pasta salads. Spiral shaped pasta coated with your favorite pesto sauce  loaded with ingredients full of Italian flavors!!!

## Three Tips when you make this Italian pesto fusilli pasta salad

The first tip when you make this Italian pesto fusilli pasta salad in this recipe the shape of the pasta as well as the quality is important. I use DeCecco fusilli the spirally shape  as nooks and crannies for the pesto sauce.

Second you can use store bought or homemade sauce. If your going to use store bought go with a good quality. I use homemade whenever I can it’s one of the staples I try to keep in my freezer year. If you want to go the store bought route this is a good alternative. https://amzn.to/3a0ECZa

Lastly run the fusilli under cold water to stop the cooking process and cool of the pasta before adding the rest of the cold ingredients.

One more thing this salad can be served cold or at room temperature.

Oh and please don.t forget to leave me a comment and tag me on Instagram. I love hearing from you it’s my favorite part!!! If your looking for more delicious and  easy to make  pasta salads try my personal favorite Pesto Tortellini Pasta salad ready in minutes.

# Ingredients

- 1/2 Lbs. fusilli pasta
- 1 cup prepared pesto sauce
- 1 cup sliced kalamite olives
- 2 cups cherry tomatoes
- 1 cup sliced English cucumber
- 2 cups fresh mozzarella balls
- 1 cup grated parmesan cheese
- 1 cup extra virgin olive oil
- 1/3 cup red wine vinegar
- Salt and pepper to taste

# Instructions

1. Cook pasta according to package directions running it under cold water
2. In a bowl add the fusilli and pesto sauce mixing well
3. Add rest of ingredients up to the oil, vinegar and parmesan cheese
4. Now add the oil, vinegar and half the grated parmesan
5. Toss well top with remaining parmesan Enjoy!!!