Katie’s Kitchen

Caprese-Inspired Chickpea Rotini Salad

PREP: About 15 minutes with cooked pasta • SERVINGS: Vary by portion size

Ingredients

- About 2 cups cooked and cooled chickpea rotini
- About 1 cup fresh spinach, chopped
- About ½ cup mozzarella pearls, halved
- About ⅓–½ cup chopped sliced salami
- A handful of fresh basil, torn or chopped
- 1–2 tablespoons olive oil, to taste
- Italian seasoning, garlic powder, onion powder, and black pepper, to taste

Directions

1. Cook chickpea rotini according to package directions if needed; drain and cool completely.
2. Chop the spinach, salami, and basil. Halve the mozzarella pearls.
3. Combine the cooled rotini, spinach, salami, mozzarella, and basil in a bowl.
4. Drizzle with olive oil and season with Italian seasoning, garlic powder, onion powder, and black pepper.
5. Toss gently, taste, and adjust seasonings or olive oil as needed.
6. Divide into covered containers and refrigerate until ready to eat.

♡ *A Little Kitchen Note*

A flexible, use-what-you-have lunch! Amounts are suggested starting points, not exact measurements from the original batch. Keep chilled; enjoy within 3–4 days of cooking the pasta (sooner if the pasta was already a few days old).