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## Anti pasti pasta salad with basil dressing

### INGREDIENTS

salad

500 g pasta

1 zucchini

1 eggplant

100 g mushrooms

1 tablespoon of Provence herbs or fresh thyme

2-3 tablespoons of olive oil

200 g cocktail tomatoes

1 pack of mini mozzarella balls

2 spring onions

### dressing

4 tablespoons of olive oil

2 tbsp white balsamic vinegar

7-8 basil leaves

Salt pepper

1/2 lemon, juice

### **INSTRUCTIONS**

Cook the pasta in salted water and rinse cold. Slice zucchini and eggplant, quarter the mushrooms. Put the vegetables with the olive oil and herbs in a baking dish and mix well. Bake at 180 ° C in the oven for 25 minutes and let cool. Cut the tomatoes into eighths, cut the spring onions into rings. Cut the mozzarella balls into small pieces. Put the pine nuts or kernel mix in a pan and roast briefly and let cool. For the dressing, puree the basil leaves with the olive oil in a tall container. Add the balsamic vinegar, salt, pepper and lemon juice and mix well. Put the pasta with the vegetables, the pine nuts and the dressing in a bowl and mix everything well, if necessary season again.