



EASY PASTA SALAD 3 DELICIOUS WAYS

SERVINGS: 8 | PREP TIME: 25 MINS | COOK TIME: 25 MINS

Steps 1 and 2 are to make the Caprese Pasta Salad

- Cook pasta according to package directions. Drain in a colander and run under cold water to stop the cooking process. Transfer pasta to a large bowl and toss with pesto sauce and balsamic vinegar until it's evenly coated
- Add small mozzarella balls, cherry tomatoes and basil leaves. Toss gently until the salad is well combined. Store pasta salad in the refrigerator for up to 3-4 days.

Steps 1 & 2 are to make BLT Pasta Salad

- Cook pasta according to package directions. Drain in a colander and run under cold water to stop the cooking process. In a steamer basket, gently steam green beans until they are tender crisp. Run under cold water.
- In a large bowl, combine pasta with green beans, summer squash, zucchini, bell pepper, corn, cherry tomatoes, red onion and parsley. In a small bowl whisk olive oil, white wine vinegar, Dijon mustard, salt and pepper. Pour dressing over salad and toss to coat. Store pasta salad in the refrigerator for 3-4 days.

Steps 1 & 2 are to make Summer Vegetable Salad

- Cook pasta according to package directions. Drain in a colander and run under cold water to stop the cooking process. In a steamer basket, gently steam green beans until they are tender crisp. Run under cold water.
- In a large bowl, combine pasta with green beans, summer squash, zucchini, bell pepper, corn, cherry tomatoes, red onion and parsley. In a small bowl whisk olive oil, white wine vinegar, Dijon mustard, salt and pepper. Pour dressing over salad and toss to coat. Store pasta salad in the refrigerator for 3-4 days.

CAPRESE PASTA SALAD

- 1 lb. orecchiette pasta (round and shaped like a seashell)
- 1/2 cup pesto sauce
- 3 TBSP. balsamic vinegar
- 1 cup small mozzarella balls

BLT PASTA SALAD

- 1 lb. farfalle pasta
- 4-6 slices thick-cut bacon, chopped
- 2 cups cherry tomatoes, halved
- 2 cups romaine lettuce, roughly chopped
- 1/2 red onion, finely diced
- 1/4 cup olive oil
- 3 TBSP. red wine vinegar
- 1 TBSP. lemon juice
- 1 clove garlic, minced
- 1/2 TBSP. dried parsley
- 1/2 tsp. dried oregano
- 1/2 tsp. dried basil
- salt and pepper to taste

SUMMER VEGETABLE PASTA SALAD

- 1 lb. rotini pasta

1/2 lb. green beans, trimmed and halved
1 summer squash, sliced
1 zucchini, sliced
1 red bell pepper, diced
1 cup corn, fresh
1/2 red onion, finely sliced
1/2 cup fresh parsley, finely chopped
1/4 cup olive oil
3 TBSP. white wine vinegar
1 TBSP. Dijon mustard
salt and pepper to taste