

RECIPE

Summer Veggie Pasta Salad

A cool pasta salad is always the right answer for summer dinners when the temperature is too hot to be in the kitchen for hours. Serve it in a big bowl and let everyone enjoy it as a side dish in your next lawn party.



INGREDIENTS

1 (16 oz) package elbow macaroni, cooked al dente
2 large carrots, diced
½ cup red onions, chopped or ⅓ cup use
2 green onion, sliced
1-2 cup(s) fresh or frozen peas (thawed)
2 medium tomatoes, diced (or 1 cup cherry tomatoes cut in half)
2 tbsp Mustard
1 tsp garlic powder (or to taste)
Salt & pepper, to taste
2 cups Marzetti® Slaw Dressing



PREPARATION

Rinse pasta well with cold water and drain well.
In a large bowl stir in 1 cup of dressing.
Combine all of the ingredients except the tomatoes, mix well.
Add the tomatoes and toss with remaining dressing.
Chill to blend flavors.
Stir before serving.

MIX IT UP

Add protein like grilled chicken, hard boiled eggs, steak or bacon

Substitute or add more fresh summer vegetables like diced cucumbers, fresh cut sweetcorn, peppers, the variations are endless

Spice it up with your favorite herbs like cilantro, basil, or tarragon

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