



Creamy Deli Style PASTA SALAD You'll Actually Want To Eat

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I used to hate pasta salad until I had the one at my first job as a dishwasher. So today I'll show you how to make the best creamy deli style pasta salad that I ever had and one you'll actually want to eat. This pasta salad is creamy, bright and acidic and full of fresh vegetables, but not too much mayo. The perfect cold pasta recipe for these hot summer days or for any summer cookout.

INGREDIENTS

- 1 lb Pasta, Fusili
- 1½ Cups Mayo (plus more if needed)
- 3 Tablespoon, White Vinegar
- 2 Tablespoons Sugar
- 2 Tablespoons Garlic Powder
- Sea Salt
- 3 Multi-Colored Bell Peppers, Diced
- 2 Carrots, Diced
- 1/2 Red Onion, Diced
- 2 Celery Stalks, Diced
- 2 Green Onions, sliced

INSTRUCTIONS

1. Cook the pasta in a pot of salted water until about 20-30 seconds before the pasta is perfectly al dente. Don't rinse it underwater, just drain the pasta really well and get it into a big bowl and stir and toss it a bit to let the steam escape and while you wait for it to completely cool, it should carry over to the perfect al dente.
2. To make the dressing, combine the mayo, vinegar, sugar, garlic powder, and a little bit of salt and black pepper and stir to combine. It should be thick, acidic, slightly sweet, and should be nice and creamy. Place in the fridge until it's ready to use.
3. Prepare all the vegetables in the same shape and size, a very small dice. Do the best you can, just know the idea is that these vegetables can nestle into the fusilli so you get pops of sweetness in every bite. The only special

treatment goes to the onions. Once diced, place in a small bowl and season with salt and the smallest amount of vinegar. You don't want the onions to soak in the vinegar, just get it slightly wet. This will neutralize the pungent raw onion smell and flavor and mellow it out.

4. Once the pasta is completely cooled, add the dressing and the vegetables and stir to combine really well. Cover and refrigerate for a minimum of 2 hours and up to a couple of days. Enjoy cold.