Pasta Salad



Recipe

Bring a large pot of salted water to a boil. Add pasta and cook until tender, 6 to 10 minutes (check the package for recommended cook time). Drain and rinse well under cold water.

While the pasta cooks, in the bottom of a large bowl, make the dressing. Whisk the red wine vinegar, salt, pepper, oregano, and the olive oil until blended. Add the drained and rinsed pasta to the dressing and mix well.

Stir in the bell pepper, zucchini, tomatoes, green onions, olives, parmesan, mozzarella. Taste for seasoning.

Ingredients With Measurements

- 1 pound dried rotini pasta
- 1 cup sliced bell pepper (1 medium)
- 1 cup thinly sliced zucchini (1/2 medium)
- 1 cup halved cherry tomatoes
- 1/3 cup thinly sliced green onions (5 to 6)
- 1 cup (4 ounces) halved mixed olives
- 1 cup (2 ounces) grated parmesan cheese
- 1 cup (6 ounces) fresh mozzarella balls, chopped
- 1/3 cup red wine vinegar
- ½ teaspoon salt
- ½ teaspoon fresh ground black pepper
- ½ cup extra-virgin olive oil

Ingredients Without Measurements

Rotini Pasta	Bell Pepper
Zucchini	Cherry Tomatoes
Green Onion	Mixed Olives
Parmesan Cheese	Mozzarella Balls
Red Wine Vinegar	Salt
Pepper	Olive Oil