

ROTINI PASTA SALAD

Ingredients

- 1 c. julienne carrots (cooked al dente)
- 1 c. broccoli flowerets (cooked al dente)
- 1/2 c. sugar snap peas (cooked al dente)
- 1/4 c. julienne red pepper
- 1/4 c. julienne green pepper
- 1/4 c. green onion, sliced
- 8 oz. Ultragrain® rotini pasta

Directions

• Marinate vegetables in 1-1/3 cup dressing (recipe follows). Cook pasta, drain and add to marinated vegetables. Refrigerate.

Yield: 20/3oz. servings

DRESSING

Ingredients

Mix together the following ingredients.

- 1 c. olive oil
- 1/3 c. lemon juice
- 1/2 tsp. salt
- 1/2 tsp. dry mustard
- 1/4 tsp. paprika
- 1/4 tsp. pepper
- 2 tsp. minced fresh basil

Yield: Makes 1 1/3 cups