Pasta Salad Recipes Foods II

Italian Pasta Salad

3 c. tri-color spiral pasta	2 oz. cheddar cheese , medium dice
20 pieces of pepperoni, Julienne sliced	½ c. black olives, sliced
1 roma tomato, seeded and small diced	½ c. Italian dressing

Prepare the bowtie pasta in 8 c. boiling water with 1 t. salt added. When pasta is al dente, drain in a colander and rinse with cold water to cool. Slice pepperoni into halves or quarters. Seed and dice the tomato. Cheese should be cut into small cubes. Slice olives into rounds. Put pasta, pepperoni, tomato, cheese, and olives into a large bowl. Toss to mix. Add dressing and toss. Serve cold.

Bacon and Macaroni Salad

	Prep Time: 20 Minutes		Ready In: 35 Minutes
	Cook Time: 15 Minutes		Servings: 6
Ingredients:			
1/2 p	ound sliced bacon	1/4 teaspoon salt	
1/2 (1	L6 ounce) package elbow macaroni	1/4 te	aspoon ground black pepper
		1-1/2	tomatoes, seeded and medium dice
1/2 cu	up mayonnaise	1/2 la	rge cucumber, peeled and cut diagonal
1/4 cu	up sour cream	2 harc	l-cooked eggs, sliced
1 tabl	lespoon prepared yellow mustard	1/4 cu	p celery, small dice
1 tabl	lespoons white sugar	1/4 cu	p sliced green olives
2 tabl	lespoons cider vinegar		

Directions:

- Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Bring a large pot of lightly salted water to a boil. Add the macaroni pasta, and cook until al dente, 8 to 10 minutes. Drain and rinse with cold water.
- 2. Whisk the mayonnaise, sour cream, mustard, sugar, vinegar, salt, and pepper in a large bowl until the sugar has dissolved. Add the bacon, pasta, tomato, cucumber, egg, and celery. Gently fold until the salad is evenly covered with the dressing. Sprinkle with the sliced olives to serve.

Penne Pasta Salad

	Prep Time: 15 Minutes	Ready In: 1 Hour (or when you are ready to serve
	Cook Time: 15 Minutes	Servings: 6
Ing	gredients:	
1/2	2 pound penne pasta	1-1/2 teaspoons dried dill weed
1/2	2 cup creamy salad dressing, e.g.	1/2 red onion, julienned
Mi	racle Whip ™	1/2 yellow bell pepper, thinly sliced
1/4	4 cup Dijon-style prepared mustard	1/2 orange bell pepper, julienned
3/4	4 cup grated Parmesan cheese	

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Directions:

You have scaled this recipe's ingredients to yield a new amount (6). The directions below still refer to the original recipe yield (12).

- **1.** In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.
- 2. In a large bowl, mix together the salad dressing, mustard, cheese and dill.
- 3. Add pasta, red onion and bell peppers. Toss well; season with salt and pepper. Chill until serving.