

Mediterranean Pasta Salad

Ingredients

1 12 oz. box Barilla Tri-color rotini
1 each red, orange, yellow pepper
1 16 oz package of Polly-O Whole Milk Mozzarella, cubed
2/3 cup olive oil
3 tablespoons red wine vinegar
2 tablespoons shredded pecorino romano
2-4 tablespoons dried basil (dried)
Salt, pepper
1 cup black pitted olives
1 cup artichoke hearts, cut into pieces
1 cup cherry tomatoes, cut up (optional)
1 cup steamed broccoli florets (optional)

Directions

1. Cook pasta to al dente
2. Cut peppers into thin, short strips
3. Mix olive oil, vinegar, shredded cheese, salt, pepper, basil together. I use a small whisk to make sure it mixes nicely
4. Drain pasta and let cool a bit
5. Toss mozzarella cubes in the dried basil
6. Pour pasta into large bowl. Add all other ingredients, and pour dressing over and mix well.
7. Chill.
8. Serve at room temperature. You may need to add a little more dressing before serving.

Mary-Beth says: *"A neighbor gave me this recipe back in 1989 and it quickly become a family and friend favorite. It tends to be a summer side salad but I like making it throughout the year. I try to use the 4:1 ratio of vegetables to pasta to make sure it is as nutrient dense as possible."*