

# Summer Pasta Salad

---

*Provided by Placer/Nevada UC CalFresh Nutrition Education Program and the Auburn Interfaith Food Closet*

SERVES: 8

PREP TIME: 25 minutes + chilling



## INGREDIENTS:

- 8 ounces uncooked pasta (2-3 cups)
- 1½ teaspoons vegetable oil
- 4 cups assorted cut-up vegetables (broccoli, carrots, bell peppers, yellow squash, zucchini, etc.)
- 1/4 cup onion, chopped
- 1 cup tomatoes, diced
- 1/2 cup balsamic vinaigrette dressing (see recipe below, or use a dressing of your choice)
- 1-2 teaspoons lemon juice (to taste)
- Pepper, to taste

## ***Balsamic Vinaigrette Dressing:***

- 3 tablespoons balsamic vinegar (or other cider vinegar)
- 1 clove garlic, minced
- 1 teaspoon sugar (optional)
- ¼ teaspoon prepared mustard, preferably Dijon
- ½ teaspoon salt
- 3 tablespoons vegetable oil

## DIRECTIONS:

1. Cook pasta according to package directions. Meanwhile, heat oil in a large pan on medium heat. Sauté the vegetables and onion for 5-6 minutes. Set aside.
2. **Dressing:** Combine first 5 ingredients. Whisk mixture while slowly adding oil. Set aside.
3. Drain pasta and rinse in cold water. In a large bowl, combine the pasta, vegetable mixture, and tomatoes. Toss with the salad dressing, and thoroughly combine. Add lemon juice, and pepper, to taste. Cover, and refrigerate until chilled.

