



Pasta Salad



9 servings



30 minutes

INGREDIENTS

- 1 (16 ounce) package tri-colored pasta assortment
- 1 cup tomatoes
- 1 cup orange bell peppers
- 1 cup corn
- 1 handful basil
- 1/4 cup red onion
- Dressing: 1 Tbsp. chopped garlic, 2 Tsp. lemon juice, 6 oz. olive oil

DIRECTIONS

1. Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes or until al dente.
2. Drain the pasta using a colander.
3. Let the pasta sit at room temperature until cool, and coat in extra virgin olive oil to prevent pasta pieces from sticking together once refrigerated.
4. Chop 1 cup Roma tomatoes.
5. Strain 1 cup canned corn.
6. Thinly slice 1/4 cup red onion.
7. Wash, and dice 1 cup orange bell peppers.
8. Rinse, and pluck 1 handful of basil leaves from the stems. Once they are clean and dry, stack the leaves on top of each other to form a pile. Roll the stack of leaves into a tight cylinder before chopping the basil into thin strips.
9. Once the pasta has cooled, add the tomatoes, orange bell peppers, corn, basil, and red onion. Refrigerate.
10. Dress with 1 Tbsp. chopped garlic and 2 Tsp. lemon juice.