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 all 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 pound sliced bacon 1/4 teaspoon salt

1/2 (16 ounce) package elbow macaroni 1/4 teaspoon ground black pepper

1-1/2 tomatoes, seeded and medium dice

1/2 cup mayonnaise 1/2 large cucumber, peeled and cut diagonal

1/4 cup sour cream 2 hard-cooked eggs, sliced

1 tablespoon prepared yellow mustard 1/4 cup celery, small dice

1 tablespoons white sugar 1/4 cup sliced green olives

2 tablespoons cider vinegar

Directions:

- 1. 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

Ingredients:

1/2 pound penne pasta 1-1/2 teaspoons dried dill weed

1/2 cup creamy salad dressing, e.g. 1/2 red onion, julienned

Miracle Whip ™ 1/2 yellow bell pepper, thinly sliced

1/4 cup Dijon-style prepared mustard 1/2 orange bell pepper, julienned

3/4 cup grated Parmesan cheese

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.

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