

Italian Pasta Salad

Ingredients

12-16 oz Rotini Pasta, uncooked

2 tsp Salt

The Salad

1 pint Cherry Tomatoes, cut in half

1 lb Italian Salami cut in rounds, then quarter them

1/2 cup Pepperoncinis, sliced

10 oz Mozzarella Balls (pearls)

1/2 cup Kalamata Olives, pitted, cut in half

1/2 cup Large Black Olives, pitted, sliced

1/3 cup Red Onion, diced

1/2 Orange Bell Pepper, diced

9 lg Fresh Basil Leaves, Chopped

1 (16 oz) bottle Italian Dressing

Garnish

1/2 cup Shredded Parmesan Cheese

Method

Bring a pot of water to boil. Add the rotini and the salt. Cook until al dente, or softer if you like. Don't cook too much as the pasta might fall apart when stirred in the salad.

Drain the pasta and immediately rinse it with cold water until cooled. This prevents overcooking. Add pasta to a large bowl.

Add all of the ingredients except for the dressing and parmesan, then stir.

Pour in half of the bottle of dressing, then gently toss to coat all of the ingredients.

Chill the pasta salad in the fridge for about 2 to 3 hours before serving, if you can. This helps the flavors all soak in.

Right before serving, add half of the remaining dressing and toss the salad. Taste and add more dressing if desired.

Garnish with shredded parmesan cheese.

