

Bowtie, Broccoli, & Pecan Chicken Salad

1 cup chopped pecans
1 pound fresh broccoli
8 ounces bow-tie pasta, cooked ($\frac{1}{2}$ of a 16-oz. package)
2 cups seedless red grapes, halved
6 cooked bacon slices, crumbled
 $1\frac{1}{2}$ cups diced cooked chicken breast

Dressing

1 cup mayonnaise
 $\frac{1}{3}$ cup sugar
 $\frac{1}{3}$ cup diced red onion
 $\frac{1}{3}$ cup red wine vinegar
1 teaspoon salt

Directions

1. Preheat oven to 350°F. Bake pecans in a single layer in a shallow pan 5 to 7 minutes or until lightly toasted and fragrant, stirring halfway through. Cool.
 2. Mix dressing ingredients in a large bowl and set aside.
 3. Prepare pasta according to package directions.
 4. Cut broccoli florets from stems, and separate florets into small pieces using tip of a paring knife. Peel away tough outer layer of stems, and finely chop stems.
 5. Add broccoli, hot cooked pasta, and grapes, chicken, and stir to coat.
- Cover and chill 3 hours. Stir bacon and pecans into salad just before

Pepperoni Pasta Salad

1 (12-oz.) pkg. uncooked tri-color rotini pasta
1 cup store-bought zesty Italian dressing
4 tsp. McCormick Salad Supreme Seasoning Mix or similar
1 tsp. salt, plus more to taste
8 oz. pepper Jack cheese, cut into $\frac{1}{2}$ -in. cubes
4 oz. pepperoni slices, halved
1 large bell pepper, cut into $\frac{3}{4}$ -in. pieces
1 small (6 oz.) red onion, chopped
3 (2.25-oz.) cans sliced black olives, drained
Fresh basil leaves if desired

Directions

1. Bring a large pot of salted water to a boil over high and cook pasta according to package directions. Rinse pasta under cold running water until cool and drain well.
2. Whisk Italian dressing and seasoning mix together in a large bowl until well combined and set aside.

3. Fold in cooked pasta, pepper Jack cheese, pepperoni, bell pepper, red onion, and black olives until evenly combined. Let stand at room temperature for 5 minutes, stirring occasionally.
4. Garnish with torn basil leaves, and serve.

Make Ahead Macaroni and Ham Salad

3 cups uncooked elbow macaroni
1 cup chopped cooked ham
1 cucumber, peeled, seeded, and diced
1 tomato, seeded and diced
1 small red bell pepper, diced
1 small yellow bell pepper, diced
1 small green bell pepper, diced
1 1/4 cups mayonnaise
1 1/2 teaspoons Cajun seasoning
2 teaspoons lemon juice
Salt and pepper to taste

Prepare macaroni according to package directions, adding a tablespoon of oil to the boiling water to prevent the macaroni from sticking together. Drain and rinse with cold water and refrigerate in a separate container. Mix mayo, lemon juice, and Cajun seasoning together and refrigerate in a small container. Prep remaining ingredients individually and place in small refrigerator containers. When ready to serve, combine all ingredients, add salt and pepper to taste, and serve.

Combine macaroni and next 9 ingredients until blended. Add salt. Cover and chill at least 2 hours.