

Italian Pasta Salad

Ingredients:

- 1 box tri colored pasta
- 1 green pepper — seeded and chopped
- 1 red pepper — seeded and chopped
- 1 cucumber — chopped. - I remove the seeds prior to chopping. (to do this, slice in half long way

And use a spoon to remove the seeds).

- 1 can black olives - sliced
- 1 ½ cup cherry tomatoes - sliced
- ½ cup shredded cheese
- Fresh cracked black pepper – to taste
- 1 1/2 cup Italian dressing

Instructions

1. Bring a large pot of water to a boil and add the pasta. Cook until the pasta is al dente. Strain pasta in a colander and run cold water over it until the pasta is cooled. Drain completely and set aside.
2. In a large bowl mix peppers, cucumber, olives, tomatoes, and cheese. 1 cup of the Italian dressing, black pepper to taste and then toss to coat.
3. Cover and place in the fridge until ready to serve. (4 hours for best results) Remove, add additional 1/2 cup of Italian dressing and stir prior to serving.

On one of my recent trips, my love for pasta salad was reignited. Pasta salad is light, refreshing, and full of flavor. The sky is truly the limit when it comes to the styles and ingredients. Over the next few weeks I will be highlighting some of my favorite “traditional” pasta salads along with some “out of the box” variations. I will even include some inventions of my own. Leave your comments and questions below and subscribe *here* to receive real time updated posts from MegForIt.com! ENJOY!



The Very Best

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