

FROM THE KITCHEN OF...

BIRDY PRETZELS

SUMMER PASTA SALAD

INGREDIENTS

16	OZ	BOX CELLENTANI PASTA
1	TBS	EXTRA VIRGIN OLIVE OIL, FOR DRIZZLING
1	TBS	LAWRY'S GARLIC SALT, OR TO TASTE
1		ENGLISH CUCUMBER, DICED
1		ORANGE BELL PEPPER, SLICED
10	OZ	MEDLEY GRAPE TOMATOES, QUARTERED
2		EARS FRESH CORN ON THE COB
½		RED ONION, THINLY SLICED
2-3	CUPS	FRESH SPINACH, STEMS REMOVED
4	OZ	COLBY JACK CHEESE, SHREDDED
12	OZ	SPINACH RANCH DRESSING

SERVINGS: FOR A CROWD

TIME TO PREP: 30 MINUTES

COOK TIME: 15 MINUTES

CHILL TIME: 60 MINUTES

DIRECTIONS

- PREPARE THE CELLENTANI ACCORDING TO THE PACKAGE DIRECTIONS UNTIL AL DENTE. RINSE UNDER COLD WATER, DRAIN THOROUGHLY AND TRANSFER TO A LARGE MIXING BOWL.
- LIGHTLY DRIZZLE THE COOLED PASTA WITH EXTRA VIRGIN OLIVE OIL AND SEASON WITH GARLIC SALT. TOSS TO COAT.
- SLICE THE COOKED KERNELS FROM THE COB, ALLOWING SOME OF THE CORN TO REMAIN CONNECTED IN LARGER SLATS RATHER THAN BREAKING EVERYTHING INTO INDIVIDUAL KERNELS.
- DICE THE CUCUMBER, SLICE THE BELL PEPPER AND TOMATOES, PREPARE THE RED ONION AND REMOVE THE STEMS OF THE SPINACH.
- ADD THE FRESH VEGETABLES AND FINELY SHREDDED COLBY JACK TO THE PASTA.
- POUR IN APPROXIMATELY 12 OUNCES OF SPINACH RANCH DRESSING AND GENTLY TOSS UNTIL THE PASTA AND VEGETABLES ARE EVENLY COATED.
- REFRIGERATE UNTIL COLD AND GIVE EVERYTHING ANOTHER GENTLE TOSS BEFORE SERVING.