

FROM THE KITCHEN OF...

BIRDY PRETZELS

CLASSIC PASTA SALAD

INGREDIENTS

1	LB	SPAGHETTI PASTA
15	OZ	ZESTY ITALIAN DRESSING
40	GRAMS	SALAD SUPREME SEASONING
4	OZ	HALVED CHERRY TOMATOES
6	OZ	CHOPPED ENGLISH CUCUMBER
2	OZ	DICED RED ONION

SERVINGS: 12-15

TIME TO PREP: 20 MINUTES

CHILL TIME: 1 HOUR

DIRECTIONS

- **COOK PASTA AS DIRECTED ON PACKAGE. RINSE UNDER COLD WATER & DRAIN WELL.**
- **ADD COOLED PASTA TO A LARGE BOWL.**
- **ADD IN ITALIAN DRESSING & SALAD SUPREME SEASONING AND TOSS UNTIL EVENLY COATED.**
- **MIX IN CHERRY TOMATOES, CUCUMBER, & RED ONION.**
- **ALLOW PASTA TO CHILL FOR AT LEAST 1 HOUR BEFORE SERVING FOR THE BEST FLAVOR.**
- **SERVE UP & ENJOY!**

TIPS & TRICKS

- ✓ **CUSTOMIZE IT AND USE YOUR FAVORITE ADD-INS TO THIS PASTA SALAD**
- ✓ **MIX THE PASTA, DRESSING, AND SEASONING AHEAD OF TIME AND MIX IN YOUR ADD-INS BEFORE SERVING**