



EAT & BE GLAD

PEPPERONI PASTA SALAD

INGREDIENTS

- 1 (12-oz.) package uncooked rotini pasta
- 1 orange bell pepper, chopped
- 1 cup chopped red onion
- 2 cups grape tomatoes, halved
- 1 cup chopped cucumber
- 2 (2.25-oz.) cans sliced black olives, drained
- 1 (14-oz.) can quartered artichoke hearts, drained and cut in half
- 1 (8-oz.) package small fresh mozzarella balls or pearls
- 1 (5-oz.) package pepperoni, cut in half
- 1 cup of your favorite Italian salad dressing
- For garnish: shaved or shredded Parmesan cheese and chopped fresh parsley

PREP TIME

35 minutes

BAKE TIME

none

Makes 6–8 servings

- 1 Cook pasta according to package directions. Drain, then rinse with cold water.
- 2 In an extra-large serving bowl, combine the pasta, bell pepper, red onion, grape tomatoes, cucumber, black olives, artichoke hearts, mozzarella pearls, and pepperoni.
- 3 Toss these ingredients together, then pour the Italian salad dressing over this mixture and toss again until everything is coated.

INSTRUCTIONS

- 4 Before serving, sprinkle the bowl of pasta with Parmesan cheese (about 1/2 cup) and chopped fresh parsley (about 2–3 Tablespoons). Or, put the pasta in individual serving bowls and then add the Parmesan cheese and parsley toppings to each bowl, then serve.

Note: You can make this pasta salad several hours ahead of time and refrigerate until ready to serve.