Zucchini Bread Recipes

Classic Pasta Salad for a Crowd

20 min Prep time	**10 min** Cook time	**30 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb rotini pasta
- [ ] 1 cup cherry tomatoes, halved
- [ ] 1 cup cucumber, diced
- [ ] 1/2 cup red bell pepper, diced
- [ ] 1/4 cup red onion, thinly sliced
- [ ] 1/3 cup fresh basil, chopped
- [ ] 1/4 cup fresh parsley, chopped

Dressing

- [ ] 1/3 cup extra-virgin olive oil
- [ ] 2 tbsp lemon juice
- [ ] 1 tbsp red wine vinegar
- [ ] 1 tsp Dijon mustard
- [ ] 1/2 tsp honey
- [ ] Salt and freshly cracked black pepper to taste

Instructions

1. Bring a pot of salted water to a boil, add the rotini, and cook until just al-dente. Drain and rinse under cold water, then set aside.

2. While the pasta cools, whisk together olive oil, lemon juice, red wine vinegar, Dijon mustard, honey, salt, and pepper in a small bowl. Let the vinaigrette rest for a couple of minutes.

3. In a large bowl, combine the cooled pasta, cherry tomatoes, cucumber, red bell pepper, and red onion. Drizzle the vinaigrette over the mixture while the pasta is still slightly warm; toss gently to coat.

4 Fold in the fresh basil and parsley, taste, and adjust seasoning if needed. Refrigerate for at least 15 minutes before serving.

5 Serve chilled or at room temperature, perhaps with a side of crusty bread. Orzo twist works nicely for a lighter version.

Nutrition per serving

320 kcal	8 g	38 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a creamier texture, replace half the olive oil with Greek yogurt.
- Add toasted pine nuts for extra crunch right before serving.
- For a protein boost, toss in grilled chicken or canned chickpeas.