

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 Calories	**8 g** Protein	**38 g** Carbs	**14 g** 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.