

Zucchini Bread Recipes

Creamy Pasta Salad – Quick Classic Recipe

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz (340 g) short-cut pasta shells
- [ ] 1 cup diced red bell pepper
- [ ] 1 cup diced cucumber
- [ ] ½ cup shredded carrots
- [ ] ¼ cup chopped fresh parsley
- [ ] ¼ cup chopped fresh dill

Dressing

- [ ] ¾ cup mayonnaise
- [ ] 2 tbsp lemon juice
- [ ] 1 tsp sugar or honey
- [ ] ½ tsp salt
- [ ] ¼ tsp black pepper

Instructions

1. Cook the pasta in salted water until al dente, about 8 minutes; drain and rinse under cold water until the noodles are cool.



2. In a large bowl, whisk together mayonnaise, lemon juice, sugar, salt, and pepper until smooth.



3. Add the cooled pasta, diced bell pepper, cucumber, and carrots to the bowl; toss gently so every piece is coated.



4. Stir in the fresh parsley and dill; taste and adjust seasoning with extra lemon or salt if needed.

5 Cover and refrigerate for at least 30 minutes. For inspiration, see our cucumber salad recipe for a similar bright vibe.



Nutrition per serving

420 kcal	12 g	35 g	25 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the pasta is completely cooled before mixing with the dressing to avoid melting the mayo.
- If you prefer extra zing, add a splash more lemon juice right before serving.
- For a low-carb twist, substitute pasta with spiralized zucchini; see our low-carb side.