SUMMER VEGETABLE PASTA SALAD

PREP & COOK TIME: 35 MINUTES **ABOUT 8 SERVINGS (1.5 CUPS EACH)**

Ingredients:

Vinaigrette

1/2 cup olive oil

1/3 cup red wine vinegar

1 Tbsp Dijon mustard

1 tsp dried oregano

1 clove garlic, minced

3/4 tsp salt

1/4 tsp black pepper

Salad

12 oz. bowtie pasta*

2 Roma tomatoes

1 yellow squash, zucchini, & broccoli crown

1/2 red onion

1 12oz. jar roasted red peppers

1/2 cup chopped parsley

Directions:

- First, make the vinaigrette. Whisk together the olive oil, red wine vinegar, Dijon, oregano, minced garlic, salt, and pepper. Set the dressing aside.
- Cook the bowtie pasta according to the package directions (boil 7-10 minutes or until tender), then drain in a colander. Rinse briefly to cool the pasta, then let it drain well.
- While the pasta is cooking and draining, prepare the vegetables. Chop the tomatoes, squash, zucchini, broccoli, and parsley. Slice the roasted red peppers (drained) and the red onion.
- Place the pasta and chopped vegetables in the largest bowl you have. Give the vinaigrette a brief whisk, then pour it over the salad. Stir the pasta and vegetables until everything is coated in dressing. Give it a taste and add salt or pepper, if needed. Serve immediately, or refrigerate until ready to eat.