



PASTA SALAD

Number of servings: 10

Ingredients:

- 2 ½ cups uncooked pasta noodles
- ½ crown broccoli pieces
- 1 firm tomato
- 1 rib celery
- 1 carrot
- 1 (15 ½-ounce) can kidney beans
- ⅓ cup Italian salad dressing
- Optional: ¼ medium round onion
- ½ bell pepper

Directions:

1. In a medium pot, COOK pasta. SET aside.
2. DRAIN, RINSE, and COOL pasta.
3. CHOP broccoli and tomato into bite-sized pieces.
4. Thinly SLICE celery and carrot.
5. Optional: ADD CHOPPED or DICED onion and bell pepper.
6. DRAIN and RINSE beans.
7. In a large bowl, ADD pasta, broccoli, tomato, celery, carrots, and beans.
8. COVER and REFRIGERATE until ready to serve.
9. Just before serving, SHAKE and POUR the dressing on the salad.
10. TOSS the salad.

Variations:

Dry beans may be used. Cook according to instructions.

Pork and beans or dry beans may be used. Cook according to directions.

ALWAYS PRACTICE SAFE FOOD HANDLING TECHNIQUES.



PASTA SALAD

Number of servings: 10

Ingredients:

- 2 ½ cups uncooked pasta noodles
- ½ crown broccoli pieces
- 1 firm tomato
- 1 rib celery
- 1 carrot
- 1 (15 ½-ounce) can kidney beans
- ⅓ cup Italian salad dressing
- Optional: ¼ medium round onion
- ½ bell pepper

Directions:

1. In a medium pot, COOK pasta. SET aside.
2. DRAIN, RINSE, and COOL pasta.
3. CHOP broccoli and tomato into bite-sized pieces.
4. Thinly SLICE celery and carrot.
5. Optional: ADD CHOPPED or DICED onion and bell pepper.
6. DRAIN and RINSE beans.
7. In a large bowl, ADD pasta, broccoli, tomato, celery, carrots, and beans.
8. COVER and REFRIGERATE until ready to serve.
9. Just before serving, SHAKE and POUR the dressing on the salad.
10. TOSS the salad.

Variations:

Dry beans may be used. Cook according to instructions.

Pork and beans or dry beans may be used. Cook according to directions.

ALWAYS PRACTICE SAFE FOOD HANDLING TECHNIQUES.