Summer Pasta Salad

Provided by Placer/Nevada UCCE CalFresh Nutrition Education Program and the Auburn Interfaith Food Closet

SERVES: 8
PREP TIME: 25 minutes + chilling

INGREDIENTS:

- 8 ounces uncooked pasta (2-3 cups)
- 1½ teaspoons vegetable oil
- 4 cups assorted cut-up vegetables (broccoli, carrots, bell peppers, yellow squash, zucchini, etc.)
- 1/4 cup onion, chopped
- 1 cup tomatoes, diced
- 1/2 cup balsamic vinaigrette dressing (see recipe below, or use a dressing of your choice)
- 1-2 teaspoons lemon juice (to taste)
- Pepper, to taste

Balsamic Vinaigrette Dressing:

- 3 tablespoons balsamic vinegar (or other cider vinegar)
- 1 clove garlic, minced
- 1 teaspoon sugar (optional)
- ¼ teaspoon prepared mustard, preferably Dijon
- ½ teaspoon salt
- 3 tablespoons vegetable oil

DIRECTIONS:

1. Wash hands. Cook pasta according to package directions. Meanwhile, heat oil in a large pan on medium heat. Sauté the vegetables and onion for 5-6 minutes. Set aside.
2. **Dressing**: Combine first 5 ingredients. Whisk mixture while slowly adding oil. Set aside.
3. Drain pasta and rinse in cold water. In a large bowl, combine the pasta, vegetable mixture, and tomatoes. Toss with the salad dressing, and thoroughly combine. Add lemon juice, and pepper, to taste. Cover, and refrigerate until chilled. Serve within 24 hours.

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