



## Home Grown Recipes



# ENTREES "CALIFORNIA PASTA SALAD"

## -INGREDIENTS-

MULTI-COLORED PASTA  
VEGGIES OF YOUR CHOICE  
4-6 OUNCES ORANGE JUICE CONCENTRATE  
2 TEASPOONS WHITE WINE VINEGAR  
2 TABLESPOONS OLIVE OIL  
1 DOLLOP MAYONNAISE  
½ TEASPOON BASIL  
¼ TEASPOON OREGANO  
DASH HOT SAUCE

## -DIRECTIONS-

COOK THE PASTA UNTIL AL DENTE,  
THEN IMMERSE INTO COLD WATER TO HALT THE COOKING PROCESS.  
WASH AND DRAIN THE VEGETABLES, THEN DICE INTO BITE-SIZED PIECES.  
MIX THE DRESSING OF OJ CONCENTRATE, VINEGAR, OLIVE OIL, MAYONNAISE,  
GARLIC, BASIL, OREGANO AND HOT SAUCE.  
TOSS THE DRAINED PASTA AND VEGGIES WITH YOUR DRESSING.  
CHILL WELL BEFORE SERVING.

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