



## Home Grown Recipes



### ENTREE

## "COLD PASTA SALAD"

### -INGREDIENTS-

FRESH PASTA IN DIFFERENT SHAPES AND COLORS  
ITALIAN DRESSING, YOUR FAVORITE BRAND  
DOLLOP OF MAYONNAISE  
DASH HOT SAUCE  
FRESH GARLIC, DICED  
FRESH VEGETABLES, CUT INTO BITE-SIZED PIECES

### -DIRECTIONS-

COOK THE PASTA UNTIL AL DENTE.  
DRAIN THE PASTA AND PLUNGE INTO ICE WATER TO STOP THE COOKING PROCESS.  
POUR THE ITALIAN DRESSING INTO A BOWL, ADD A DOLLOP OF MAYONNAISE  
AND A DASH OF HOT SAUCE WITH THE DICED FRESH GARLIC; MIX THOROUGHLY.  
DRAIN THE PASTA AND TOSS WITH YOUR DRESSING AND FRESH VEGETABLES.

CHILL BEFORE SERVING. BEST IF CHILLED OVERNIGHT.

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