

Garden Pesto Pasta Salad

Serves: 10

Ingredients:

- 3 cups uncooked spiral pasta
- 1/2 cup prepared pesto
- 3 tbsp. white wine vinegar
- 1 tbsp. lemon juice
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1/4 cup olive oil
- 1 medium zucchini, halved and sliced
- 1 medium sweet red pepper, chopped
- 1 medium tomato, seeded and chopped
- 1 small red onion, halved and thinly sliced
- 1/2 cup grated Parmesan cheese

Instructions:

- Cook pasta according to package directions; drain. Rinse with cold water and drain well.
- Meanwhile, whisk together pesto, vinegar, lemon juice and seasonings. Gradually whisk in oil until blended.
- Combine vegetables and pasta. Drizzle with pesto dressing; toss to coat. Refrigerate, covered, until cold, about 1 hour. Serve with Parmesan cheese.