

Easy Cold Pasta



Total Time: 20 Minutes



Servings: 6 Servings



INGREDIENTS

14 ounces uncooked bowtie pasta
1 English cucumber, chopped
1/2 Onion, finely chopped
10 Cherry tomatoes, halved
3/4 cup pitted green olives, sliced
1 can beans (chickpea, black, or kidney)
1 cup Italian-style salad dressing
1 cup broccoli (small florets)



Courtesy Of: Chef Henry

INSTRUCTIONS

1

Fill large pot with salted water and bring to a rolling boil over high heat.

2

Once water is boiling, stir in the pasta, and return to a boil. Cook uncovered, stirring occasionally, until the pasta is cooked through, but still firm to the bite (about 8 minutes).

3

Drain and cool pasta by running cold water over the pasta in a colander set in the sink.

4

Combine pasta with cucumber, broccoli florets, onion, tomatoes, and olives in a large bowl. Pour Italian dressing over the salad and stir to combine.

5

Cover and refrigerate at least two hours before serving.

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