



Spiralized Zucchini Italian Pasta Salad

Sun Dried Italian Dressing:

2 Tablespoons apple vinegar
2 Tablespoons lemon juice
1/2 teaspoon oregano
1/2 teaspoon basil
1 teaspoon dried minced garlic
1/8 teaspoon red pepper flakes
2 Tablespoon olive oil
2 Tablespoons sun dried tomato oil
Salt and black pepper to taste

1 zucchini, spiralized
2 quarts water
2 cups uncooked rotini pasta
1/2 cup chopped oil marinated sun dried tomatoes
12 yellow mini tomatoes, cut in half
12 cherry or grape tomatoes, cut in half
1/2 cup chopped red onion
1/2 cup pitted kalamata black olives, halved
2 Tablespoon shredded Parmesan cheese
2 Tablespoons chopped fresh basil
Garnish: basil sprig

In a small bowl, combine first 6 dressing ingredients; whisk in olive and sundried tomato oil; season with salt and pepper to taste. Set aside.

With scissors, cut through swirling zucchini about 4 times for smaller pieces. Set aside.

Place about 2 quarts salted water in large pot; bring to a boil; stir in rotini pasta; bring to boil; stir occasionally; cook for about 7 minutes or al dente tender; stir in zucchini; cook for only 30 seconds; drain; rinse with cold water; drain well. Stir in prepared dressing and marinated tomatoes; toss to coat.

Add yellow tomatoes, cherry tomatoes, red onion, black olives and Parmesan cheese; toss to coat. Before serving; add chopped fresh basil; garnish with basil sprig. Serve at room temperature or chilled. Serves" 6

About the Recipe: Growing up in an Italian neighborhood, I always loved their unique pasta shapes. This recipe uses pasta twists and combines them with swirling al dente zucchini noodles, coated with Italian sun-dried tomato dressing. It's filled with lots of fresh mini tomatoes, black olives, red onion, and basil. Just add a sprinkle of Parmesan cheese. Perfect for lunch or along with those sizzling grilled steaks.