

RECIPE | PEPPERS

# ITALIAN PASTA SALAD



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Recipe created by *Elizabeth Jordan-Flight*



## INGREDIENTS

- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers, diced
- 1 dry pint** Pure Flavor® Sangria® Tomato Medley, halved
- 16 oz** dry rotini pasta
- 8 oz** fresh mozzarella, diced
- 7 oz** jar marinated artichoke hearts, drained and chopped
- 2.25 oz** jar of sliced black olives, drained
- 1 cup** olive oil
- ½ cup** grated parmesan cheese
- ½ cup** fresh parsley, chopped

- ¼ cup** red wine vinegar
- ¼ cup** pepperoncini peppers, diced
- 1** large shallot, minced
- 2** cloves garlic, minced
- 2 tbsp** Balsamic vinegar
- 1 tbsp** Dijon mustard
- 1 tbsp** Italian seasoning
- Pinch of red pepper flakes
- Salt & pepper, to taste

## DIRECTIONS

- 1 Fill a large pot with water and add a pinch of salt. Bring to a boil and cook pasta to al dente according to package instructions. Drain and rinse with cold water. Set aside.
- 2 While the pasta is cooking make the dressing by adding red wine vinegar, shallot, garlic, balsamic vinegar, and salt to a bowl. Gently combine and allow to sit for at least 5 minutes. Then add olive oil, Dijon mustard, Italian seasoning, and red pepper flakes and whisk to combine.
- 3 In a large bowl, combine cooked pasta with the mini peppers, tomatoes, mozzarella, artichokes, black olives, parmesan, parsley, and pepperoncini peppers. Pour the dressing over the top and mix until well combined. Season with additional salt and pepper to taste and serve. Enjoy!



**25 min**

**15 min**  
PREP.

**10 min**  
COOKING



**10**



**easy**