

RECIPE | PEPPERS

MASON JAR PASTA SALAD



PURE-FLAVOR.COM

MASON JAR PASTA SALAD



15 min

15 min
PREP.

0 min
COOKING



4



easy

INGREDIENTS

For the salad:

- 1 Pure Flavor® Red Sweet Bell Pepper, chopped
- 1 lb Pure Flavor® Mini Cucumbers, chopped
- 1 dry pint Pure Flavor® Juno® Bites Red Grape Tomatoes, halved
- 4 oz farfalle pasta, cooked
- 4 oz low-fat baby bocconcini cheese
- 4 cups baby spinach
- ½ cup red onion, chopped

For the dressing:

- 3 tbsp extra virgin olive oil
- 1 tbsp finely fresh parsley, chopped
- 4 tsp red wine vinegar
- 1 tsp Dijon mustard
- ½ tsp dried oregano
- ¼ tsp salt
- ¼ tsp pepper

DIRECTIONS

- 1 Divide pasta and cheese among four 8 oz Mason jars.
- 2 In a large bowl, toss together tomatoes, cucumber, red pepper, and onion. Divide mixture evenly among jars.
- 3 Create dressing by whisking together all dressing ingredients.
- 4 Drizzle vinaigrette over tomato mixture and top with spinach.
- 5 Cover and refrigerate for up to 4 hours. Shake before serving.