



Italian Pasta Salad

(12 servings)

Cooking the Pasta

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| 1 package of La Veneziane
eliche corn pasta | 1 tsp onion salt |
| 8 cups water | ½ tsp Italian seasoning |
| 1 tsp garlic salt | 2 tablespoons olive oil |

In a pot, add water, garlic salt, onion salt, Italian seasoning, and olive oil. Bring to a boil. Add the eliche corn pasta and simmer for 5 to 6 minutes. Drain the water and cool the pasta with ice to prevent further cooking. Set aside to cool.

Salad Ingredients

- 1 3oz package sun dried tomatoes
- 1 each medium size green, yellow, and red pepper diced and seeded
- 4 scallions chopped
- 8 oz. Mozzarella cheese cut into small squares
- 8 oz. Dry Tuscan Style Salami or dry Genoa salami
- 3 tablespoons freshly chopped basil
- 3 tablespoons freshly chopped cilantro

Dressing

- 5 oz. Balsamic Vinegar
- 5 oz. Virgin Olive Oil
- 1-teaspoon garlic powder
- 1/8-teaspoon ground thyme
- 1-teaspoon sugar
- ¼ teaspoon red pepper
- Pinch of xanthan gum

Directions: Soak the sun-dried tomatoes in water plus 2 tablespoons of balsamic vinegar for 15 minutes and drain. In a bowl, mix the peppers, scallions, cheese, dry salami, basil, cilantro, and dried tomatoes. Add the salad ingredients to the cool pasta and toss. Pour the dressing over the pasta salad and toss again. Add salt and pepper to taste. Refrigerate for 1 hour and serve.