

## PASTA SALAD

When my boys were young, I made pasta salad quite a bit. Not only did I enjoy it, but it was a good cheap way to feed a family of five for \$5 or less. This of course meant that the boys soon grew tired of it, much like a college student and Ramen noodles. I resurrected the recipe when I started cooking for large groups of people. I still think it tastes great, it's light and easy, and makes great leftovers too. If you want to make it more of a meal itself instead of a side dish, add some sliced ham or pepperoni, or try using up your leftover chicken, or even add a can of Tuna. Experiment with it and make the recipe your own!

- 1 box Rotini or Bow Tie Pasta
- 1 bottle Zesty Italian Salad Dressing
- 1 large Tomato, diced
- ½ cup shredded Cheddar Cheese
- ½ cup grated Parmesan Cheese
- ½ teaspoon Pepper
- 1 teaspoon Salt

Cook the pasta according to the instructions on the box. **DO NOT OVERCOOK IT!** Test a piece about 2 minutes before you think it should be done. When it's done, drain the pasta, rinse it with cold water, and drain it again. When it has finished dripping, put it in a large mixing bowl and mix in the Parmesan cheese, the salt and pepper. When that is mixed, add the remaining ingredients, adding only as much Italian dressing as needed. You want all of the pasta to be coated, but not swimming in dressing either. Remember, you can always add, but it's very difficult to take out.

As the pasta salad sits, the noodles will tend to absorb the moisture from the salad dressing, so if you made this in advance, you may need to mix in a squirt or two of dressing before you serve it.