



Picnic recipes

JULIEANNE'S PASTA SALAD

From Cynthia Mora

Ingredients:

1 lb pasta (recommend Barilla Piccolino Mini Pasta, or use your favorite gluten-free pasta)
1/4 cup high-quality olive oil
1/4 cup seasoned rice wine vinegar
1 tbsp curry powder
1 tbsp dried dill weed
1/2 each red pepper, orange pepper and yellow pepper, cut into quarters and thinly sliced
1/2 each green and yellow zucchini, cut in half lengthwise and cut into 1/8-inch slices
1 bunch scallions, cut at severe diagonal
1/2 red onion, cut into quarters and sliced very thin
Salt and pepper to taste

Instructions:

- Prepare the pasta according to the directions for al dente. Rinse pasta under cold running water, drain and place into a large bowl for mixing.
- Add the olive oil, seasoned rice wine vinegar, curry and dill, and toss. Add the vegetables and toss to cover all ingredients well. Taste and adjust seasoning to your liking.

Note: This recipe is a great starting point for whatever your garden or farmers market has to offer, so feel free to add different in-season produce. Want more protein? This salad is good with the addition of feta cheese or salami as well.