



Pesto Pasta Salad

Preparation time: 30 minutes Serving size: 4 Portions

Ingredients:

- 8oz dried pasta (Rotini or Farfalle is ideal, but anything short works)
- 1 cup pesto sauce
- ½ Cup Shredded Mozzarella
- 3 Tablespoons Mayonnaise
- 1 ½ Cups chopped tomatoes
- ½ Cup Chopped Cucumber
- 1 teaspoon pepper
- Pinch Salt

Directions:

1. Cook pasta al dente and cool.
2. In a large mixing bowl, mix Pesto, Mayo, pepper, and salt until combined.
3. Add tomatoes, cucumber, cooked pasta, and cheese and mix thoroughly
4. Chill and serve



An EEO/AA Institution: Extension is a unit of the University of Nevada, Reno's College of Agriculture, Biotechnology & Natural Resources engaged in Nevada communities, presenting research-based knowledge to address critical community needs. It is a county-state-federal partnership providing practical education to people, businesses and communities.



This material was funded, in part, by USDA's Supplemental Nutrition Assistance Program (SNAP). This institution is an equal opportunity provider.



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