

# *Knorr Antipasto Salad*

This flavourful summer pasta salad is easy to make. For variety, try our tuna variation and serve as a light luncheon salad.

<b>1/3 cup</b>	<b>water</b>	<b>75 mL</b>
<b>1/3 cup</b>	<b>red or white wine vinegar</b>	<b>75 mL</b>
<b>1/3 cup</b>	<b>Mazola Corn oil</b>	<b>75 mL</b>
<b>1</b>	<b>pkg KNORR VEGETABLE SOUPMIX</b>	<b>1</b>
<b>1</b>	<b>small clove garlic, minced</b>	<b>1</b>
<b>1 tbsp</b>	<b>chopped fresh basil (or 1 tsp/5 mL dried basil)</b>	<b>15 mL</b>
<b>3 cups</b>	<b>cooked pasta-rotini, tortellini, or penne (about 1-1/2 cups/375 mL uncooked)</b>	<b>750 mL</b>

In small saucepan, bring water, vinegar and oil to a boil. Add **KNORR VEGETABLE SOUPMIX**. Stir until dissolved. Add garlic, basil and pasta; toss well. Cover and chill well before serving. Makes 3 cups (750 mL).

**Tuna Variation:** Stir in,

<b>1</b>	<b>can (3-1/2 oz/ 99 g) tuna, drained</b>	<b>1</b>
<b>1/4 cup</b>	<b>black or green olives</b>	<b>50 mL</b>

