

## MARINATED PASTA SALAD

### DRESSING:

½ cup veg oil

2 tblsp lemon juice

2 " red wine vinegar

1 clove garlic minced

1 tsp dried oregano leaves

½ tsp each, salt & pepper, dry mustard

SALAD: ½ of a 500gr Catelli large shells or rotini

1 cup broccoli flowerets

½ small red onion sliced thinly

2/3 cup sliced pepperoni or whatever

2 tomatoes sliced

4 hard cooked egges, quartered

In bowl whisk dressing ingredients and set aside. Cook shells  
drain and rinse in cold water to cool, drain well.  
Toss shells with broccoli, onion, pepperoni, cheese & dressing  
Cover and chill 2 hours. Just before serving add tomatoes  
Garnish with egg wedges.

4 servings

Chill time : 2 hours



**Marinated Pasta Salad**