

Dilled Pasta Salad

Dressing Ingredients:

- 1/3 cup white wine vinegar
- 1 tbsp. olive oil, extra light
- 1 tsp. fresh dill, chopped
- 1/4 tsp salt
- 1/4 tsp dry mustard
- 1/8 tsp pepper

Salad Ingredients:

- 5 oz. (2 cups) rotini pasta
- 1 cup baby carrots, sliced in half, lengthwise
- 1 cup fresh green beans, cut into 1" pieces
- 1/2 cup red bell pepper strips
- 4 green onions, sliced (1/2c)
- 2 tomatoes cut in wedges
- 1/2 cup sliced cucumber
- 3 oz. cubed low fat mozzarella cheese (1/2 c)

Preparation:

In a jar, combine all dressing ingredients, and shake well. Cook pasta in 3 quarts boiling water to desired oneness, adding carrots and green beans during the last 2-4 minutes or pasta cooking time. Drain. Rinse thoroughly with cold water to cool rapidly. In a large serving bowl, combine cooled pasta mixture and remaining salad ingredients. Pour dressing over salad; toss gently.

Makes 4 Servings.

