

PASTA SALADS ON A BUDGET

*All meals serve 6-10 people

CHICKEN CEASAR PASTA SALAD

Cesar Salad Kit (family sized)- \$4.98

Bowtie Pasta- \$0.98

Chicken- \$2.98

\$8.94

1. Boil pasta until tender, drain & ice bath.
2. Chop chicken into bit size pieces.
3. Use dressing pouch from kit and combine all ingredients.

POPPYSEED

PASTA SALAD

Bowtie Pasta- \$0.98

Dried cranberries &
candied pecans- \$2.12

Poppyseed dressing- \$2.46

Feta Cheese- \$2.88

Sliced pears- \$1.48

\$9.92

1. Boil pasta until tender, drain & ice bath.
2. Chop pears into bite size pieces.
3. Mix poppyseed dressing with a little pear juice.
4. Combine all ingredients and stir well!

GARDEN VEGGIE PASTA SALAD

Garden Rotini pasta- \$0.98

Red Onion- \$1.07

Balsamic Vinaigrette- \$2.38

Broccoli- \$1.26

Yellow Squash- \$0.91

Zucchini- \$0.93

3 Roma tomatoes- \$0.81

Chickpeas- \$0.86

\$9.20

1. Boil pasta until tender, drain & ice bath.
2. Chop veggies into bit size pieces. Drain & rinse chickpeas.
3. Combine all ingredients and stir well!

CHEESY PEPPERONI PASTA SALAD

Pepperoni- \$2.78

Rotini Pasta- \$0.98

Italian Dressing- \$1.43

Mozzarella- \$1.77

4 Roma Tomatoes- \$1.08

Black Olives- \$1.74

\$9.78

1. Boil pasta until tender, drain & ice bath.
2. Chop tomatoes & pepperoni, drain olives, & shred cheese.
3. Combine all ingredients and stir well!

CHICKEN RANCH

PASTA SALAD

- Chicken \$2.98
- Penne Pasta- \$0.98
- Cucumber- \$0.82
- Carrots- \$0.98
- Ranch Dressing- \$1.43
- Cheddar Cheese- \$1.77
- Avocado- \$0.84

\$9.80

1. Boil pasta until tender, drain & ice bath.
2. Chop chicken, carrots, cucumber, and avocado into bite sized pieces.
3. Combine with Ranch and top with shredded cheddar cheese!

HAWAIIAN PASTA SALAD

- Sweet & Sour Sauce- \$2.88
- Ham Steaks- \$3.48
- Pineapple Tidbits- \$1.28
- Pasta Shells- \$0.98
- Bell Pepper- \$0.86
- Green Onions- \$0.98

\$10.46

1. Boil pasta until tender, drain & ice bath.
2. Chop ham, bell pepper, and onions to bite size.
3. Combine pineapple juice with sweet sour sauce to create dressing.
4. Combine all ingredients and stir well!

TACO PASTA SALAD

- Ground Beef- \$4.74
- Elbow pasta- \$0.98
- Taco Seasoning- \$0.47
- Corn- \$0.64
- Black beans- \$0.86
- Rotel style tomatoes- \$0.96
- Sour Cream- \$1.24

\$9.89

1. Boil pasta until tender, drain & ice bath.
2. Brown ground beef and drain grease.
3. Drain and rinse beans and corn. Mix tomatoes & sour cream into dressing.
4. Combine all ingredients and stir well!

SPINACH ARTICHOKE

PASTA SALAD

- Fresh Spinach- \$1.98
- Garlic- \$0.67
- Artichoke Hearts- \$2.22
- Greek Yogurt- \$1.22
- Parmesan Cheese- \$1.97
- Lemon- \$0.68
- Italian Seasoning- \$1.12
- Ziti pasta- \$0.98

\$10.84

1. Boil pasta until tender, drain & ice bath.
2. Combine yogurt, lemon juice, minced garlic, and seasoning to create dressing. (Thin with artichoke juice if needed).
3. Mix all ingredients and stir well.