

This Creamy BLT Pasta Salad Is Everything You Love in One Bowl

If you're looking for a dish that delivers fresh summer vibes and crowd-pleasing comfort, this



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60 min

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INGREDIENTS

- 12 oz rotini or bowtie pasta
- 8 slices thick-cut bacon
- 1 cup cherry tomatoes, halved
- 2 cups chopped romaine or iceberg lettuce
- 1/2 red onion, thinly sliced (optional)
- 1/2 cup shredded cheddar cheese (optional)
- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 1 tbsp apple cider vinegar
- 1 tsp Dijon mustard
- Salt and pepper to taste
- Fresh chives or green onions for garnish

Swaps and Notes:

Lettuce: Romaine holds up best, but baby spinach or arugula can work too.

Dressing: For a lighter version, substitute Greek yogurt for sour cream or use a store-bought ranch dressing.

Add-ins: Avocado, hard-boiled eggs, or grilled chicken can turn this into a main dish.

Gluten-Free: Use your favorite GF pasta and make sure bacon is certified gluten-free.

Step-by-Step Instructions:

Cook the Pasta: Boil in salted water until al dente. Drain, rinse with cold water, and set aside.

Cook the Bacon: In a skillet over medium heat, cook bacon until crispy. Transfer to a paper towel-lined

plate and crumble once cooled.

Make the Dressing: In a bowl, whisk together mayo, sour cream, Dijon, vinegar, salt, and pepper until smooth.

Assemble: In a large bowl, toss together pasta, bacon, tomatoes, lettuce, red onion, and cheese (if using).

Mix & Chill: Pour the dressing over the salad and mix well. Chill for 30-60 minutes before serving.

Serve: Garnish with chopped chives or green onions and serve cold.

Tips for Success:

Add the lettuce just before serving to keep it crisp.

Rinse pasta with cold water to stop cooking and keep it firm.

Double the bacon if you want a meatier bite (no judgment!).

Serving Suggestions and Pairings:

Storage and Leftover Tips:

Fridge: Store in an airtight container for up to 3 days. Add a little extra dressing before serving to refresh it.

Lettuce Tip: If meal-prepping, keep the lettuce separate and mix it in just before serving to prevent sogginess.

Make-Ahead: You can prep all components a day ahead-just store separately and combine the day of.

More Recipes You'll Love:

A Light Tangy Chicken Salad (No Mayo)

DIRECTIONS

1. **Cook the : Pasta:** Boil in salted water until al dente. Drain, rinse with cold water, and set aside.
2. **Cook the : Bacon:** In a skillet over medium heat, cook bacon until crispy. Transfer to a paper towel-lined plate and crumble once cooled.
3. **Make the : Dressing:** In a bowl, whisk together mayo, sour cream, Dijon, vinegar, salt, and pepper until smooth.
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5. **Mix & : Chill:** Pour the dressing over the salad and mix well. Chill for 30-60 minutes before serving.
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7. **Tips for Success:** Add the lettuce just before serving to keep it crisp.
8. **Rinse pasta with cold water to stop cooking and keep it firm.**
9. **Double the bacon if you want a meatier bite (no judgment!).**
10. **Serving Suggestions and Pairings:** Serve this salad alongside classic summer mains like grilled chicken, burgers, or hot dogs. It's also fantastic with comfort dishes like Dorito Casserole or Cheesy Chicken Sliders.
11. **For drinks, keep it fresh with a tall glass of Blueberry Lemonade.**
12. **And if you're hosting a crowd, round out the table with something hearty like Sheet Pan Quesadillas.**
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14. Lettuce : Tip: If meal-prepping, keep the lettuce separate and mix it in just before serving to prevent sogginess.
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16. More Recipes You'll Love: A Light Tangy Chicken Salad (No Mayo)
17. Dorito : Casserole
18. Easy : Cheesy Chicken Sliders
19. Sheet : Pan Quesadillas
20. Blueberry : Lemonade
21. Final Thoughts: Whether you're bringing it to a backyard BBQ or meal-prepping for the week, this BLT Pasta Salad delivers major flavor with minimal effort. It's everything you love about the sandwich-with a creamy, carby twist. Make it once, and it just might become your new go-to summer side.
22. If you whip it up, tag us and let us know how it turned out. Want more like this? Follow along for more comfort-packed creations that bring the flavor every time!

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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