

Picnic-Perfect Pasta Salad with Zesty Italian Dressing

Homemade Italian Pasta Salad



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INGREDIENTS

For the Salad:

12 oz (340g) tri-color rotini pasta, cooked and cooled

1 cup cherry tomatoes, halved

$\frac{1}{2}$ cup black olives, sliced

$\frac{1}{2}$ cup green bell pepper, chopped

$\frac{1}{2}$ cup red onion, thinly sliced

$\frac{1}{2}$ cup broccoli florets, lightly blanched

$\frac{1}{2}$ cup mozzarella balls (bocconcini), halved

$\frac{1}{2}$ cup salami or pepperoni, sliced or chopped

... cup grated parmesan cheese (optional)

For the Italian Dressing:

$\frac{1}{2}$ cup olive oil

... cup red wine vinegar

1 tbsp Dijon mustard (optional)

2 cloves garlic, minced

1 tsp Italian seasoning

1 tsp sugar or honey (optional)

Salt and pepper, to taste

DIRECTIONS

- 1.** Cook the Pasta: Cook the rotini pasta according to the package instructions. Drain and rinse under cold water to stop the cooking. Set aside to cool.
- 2.** Make the Dressing: In a jar or bowl, whisk together olive oil, red wine vinegar, Dijon mustard, garlic, Italian seasoning, sugar or honey, salt, and pepper. Taste and adjust seasoning as needed.
- 3.** Assemble the Salad: In a large bowl, combine the cooled pasta, cherry tomatoes, olives, bell pepper, onion, broccoli, mozzarella, and salami. Pour the dressing over everything and toss to coat evenly.
- 4.** Chill and Serve: Cover and refrigerate for at least 1 hour before serving. Just before serving, toss again and top with grated parmesan if using.

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Original recipe: <https://chefmaniac.com/picnic-perfect-pasta-salad-with-zesty-italian-dressing/>