

Zesty Italian Pasta Salad Party Bowl - Huge Batch, Huge Flavor

Zesty Pasta Salad Party Bowl ??



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INGREDIENTS

Base:

- 1 box tri-color rotini pasta, cooked and cooled
- 2 blocks cheddar cheese, cubed
- 1 cup pepperoni, chopped
- 1 cup summer sausage or salami, cubed

Veggies & Mix-Ins:

- 1 green bell pepper, diced
- 1 small red onion, finely chopped
- 1/2 cup banana pepper rings
- 1/2 cup green olives, sliced
- 1/2 cup black olives, sliced
- 1 tomato, diced

Seasoning & Dressing:

- A few shakes of Parmesan cheese
- Black pepper, to taste
- Garlic powder, to taste
- 1 bottle zesty Italian dressing

DIRECTIONS

1. Cook the Pasta: Boil the tri-color rotini according to the package instructions. Drain and rinse with cold water. Let cool completely before mixing to avoid melting the cheese.
2. Chop and Prep: Cube the cheddar cheese and summer sausage/salami.
3. Chop the pepperoni, veggies, and tomato.
4. Drain and slice the olives and banana peppers if needed.
5. Combine Everything: In a giant mixing bowl, toss together:
 6. Cooled pasta
 7. Cheddar cheese cubes
 8. Pepperoni and summer sausage
 9. Bell pepper, red onion, tomato
 10. Banana peppers, green and black olives
11. A few shakes of : Parmesan, black pepper, and garlic powder
12. Dress It Up: Pour in zesty Italian dressing-start with about 3/4 of the bottle and add more to your taste. Toss everything thoroughly to coat.
13. Chill & Serve: Cover the bowl and refrigerate for at least 2 hours, ideally overnight, for the best flavor. Before serving, give it a good stir and add more dressing if it soaked some up overnight.

SWAPS & NOTES

& Swaps Swap the cheddar for mozzarella cubes or pepper jack

if you want extra heat.

Add cherry tomatoes or cucumber slices for extra freshness.

Use tortellini instead of rotini for a fun twist.

Make it vegetarian by skipping the meats and doubling the olives, cheese, and peppers.

TIPS FOR SUCCESS

Chill thoroughly before serving so the flavors meld.

Use block cheese , not pre-shredded-it holds up better and tastes fresher.

Make it a meal prep star by dividing into containers for quick lunches.

Bring a second bottle of dressing to refresh leftovers the next day!

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

Original recipe: <https://chefmaniac.com/zesty-italian-pasta-salad-party-bowl-huge-batch-huge-flavor/>