

Easy Ruby Tuesday Ham & Pea Pasta Salad (Better Than the Original!)

Ruby Tuesday Pasta Salad: Creamy, Ranchy, and Perfect for Picnics



TIME
30 min

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INGREDIENTS

16 oz rotini pasta
1 cup + 2 tablespoons mayonnaise
6 tablespoons buttermilk
1%₀₀ tablespoons Ranch dressing seasoning
8 oz cubed ham
1 cup frozen peas

Ingredient Notes & Swaps:

Rotini: Its spirals hold dressing perfectly, but penne or bowtie pasta work too.

Buttermilk: Adds tang and thins the mayo. No buttermilk? Mix 5 tbsp milk + 1 tsp vinegar.

Ranch seasoning: Store-bought packets are great, or use your favorite homemade blend.

Ham: Cubed deli ham or leftover baked ham both work well.

Peas: Frozen peas add freshness and sweetness-no need to thaw ahead!

How to Make Ruby Tuesday Pasta Salad:

Cook the PastaBring a large pot of salted water to a boil. Cook rotini until just shy of al dente (it will absorb dressing later). Drain and rinse with cold water until pasta is cool. Let dry for 30 minutes.

Make the DressingIn a large bowl, whisk together the mayonnaise, buttermilk, and ranch seasoning until fully combined.

Mix in PeasAdd frozen peas directly into the dressing. They'll begin to thaw as you prep.

Add Ham & Pasta Stir in cubed ham and cooled pasta. Mix until evenly coated and creamy.

Chill & Serve Serve immediately for a quick side, or refrigerate for at least 4 hours for best flavor.

Tips for Perfect Pasta Salad:

Don't skip the chill time. The flavors meld and intensify.

Let pasta dry. This helps the dressing cling better.

Want more crunch? Toss in diced celery or red onion.

Need it lighter? Use Greek yogurt for half the mayo.

Serving Ideas & Pairings:

Main Dish Pairings: Dorito Casserole - cheesy, beefy, and comforting.

Sheet Pan Quesadillas - perfect for a party platter.

One Pan Breakfast Bake - a brunch-style combo that wins.

Drinks & Desserts: Blueberry Lemonade - refreshing and sweet-tart.

Pumpkin Spice Muffins - for a little sweet ending.

Storage & Make-Ahead Tips:

Fridge: Store in an airtight container for up to 4 days.

Make-Ahead: This salad is better after chilling for a few hours.

Refreshing leftovers: Add a splash of buttermilk or mayo if the pasta absorbs too much dressing.

More Crowd Favorites to Try:

This Dorito Casserole

DIRECTIONS

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5. Chill & : Serve Serve immediately for a quick side, or refrigerate for at least 4 hours for best flavor.
6. Tips for Perfect Pasta Salad: Don't skip the chill time. The flavors meld and intensify.
7. Let pasta dry. This helps the dressing cling better.
8. Want more crunch? Toss in diced celery or red onion.
9. Need it lighter? Use Greek yogurt for half the mayo.
10. Serving Ideas & Pairings: This pasta salad goes with everything. Here are a few pairings that make for a satisfying spread:
 11. Main : Dish Pairings: Dorito Casserole - cheesy, beefy, and comforting.
 12. Sheet : Pan Quesadillas - perfect for a party platter.
 13. One : Pan Breakfast Bake - a brunch-style combo that wins.
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19. **More Crowd Favorites to Try:** If you love no-fuss recipes that feed a crowd, you'll also love:
20. This : Dorito Casserole
21. These : Sheet Pan Quesadillas
22. This : Blueberry Lemonade
23. **Final Thoughts:** This Ruby Tuesday Pasta Salad is proof that simplicity wins. It's fast, affordable, and loved by everyone-from picky eaters to potluck crowds. Whether it's a weeknight dinner side or a summer BBQ staple, this salad delivers creamy comfort in every bite.
24. ? Tried it? Drop a comment or tag @chefmaniac to show off your bowl! And don't forget to follow for more crowd-pleasing recipes, copycat dishes, and comforting classics.

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/easy-ruby-tuesday-ham-pea-pasta-salad-better-than-the-original/>