

Easy Layered Spring Pasta Salad: The Perfect Potluck Dish

light and tangy chicken salad with no mayo



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INGREDIENTS

1 (16 oz) box pasta (rotini, fusilli, or farfalle work well)
1 cup mayonnaise
1 cup sour cream or plain Greek yogurt
1/4 cup white vinegar
2 tablespoons granulated sugar
1 teaspoon Dijon mustard
1 large cucumber, diced
1 cup cherry tomatoes, halved
1 cup frozen peas, thawed
1/2 red onion, thinly sliced
1 cup shredded cheddar cheese
Salt and freshly ground black pepper to taste
Fresh parsley, chopped (for garnish)

DIRECTIONS

- 1.** Cook the : Pasta: Cook the pasta according to the package directions until al dente. Drain and rinse it under cold water to stop the cooking process and cool it down.
- 2.** Make the : Dressing: In a medium bowl, whisk together the mayonnaise, sour cream, white vinegar, granulated sugar, and Dijon mustard until the mixture is smooth and creamy. Season with a generous pinch of salt and black pepper to taste.
- 3.** Create the : Layers: In a large, clear glass bowl, start by adding a layer of the cooked pasta. Then, add a layer of the dressing, followed by a layer of diced cucumber, cherry tomatoes, and thawed peas. Sprinkle with a layer of shredded cheddar cheese and thinly sliced red onion. Repeat the layers until all the ingredients are used, ending with a layer of cheese and a sprinkle of fresh parsley on top.
- 4.** Chill: Cover the bowl with plastic wrap and refrigerate for at least 1 hour. This allows the flavors to meld together and the salad to chill completely.
- 5.** Serve: Gently toss the salad right before serving to mix all the layers and dressing together.

SWAPS & NOTES

Pasta: Rotini or fusilli pasta is great for this salad because the dressing clings to all the little grooves.

You can use any short pasta you like.

Mayonnaise: I love a good mayonnaise for its creamy texture, but you can use a lighter mayo or even plain Greek yogurt for a healthier dressing.

Veggies: Feel free to swap or add other vegetables.

TIPS FOR SUCCESS

Rinse the Pasta: Rinsing the pasta in cold water is a crucial step for pasta salad.

It stops the cooking process, cools the pasta down, and removes excess starch, which can make the salad gummy.

Thinly Slice the Onion: Slicing the red onion as thinly as possible is key.

This ensures you get a nice onion flavor without a big, overwhelming bite.

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