

Easy Classic Pasta Salad for Any Gathering

When it comes to potlucks, backyard barbecues, and family gatherings,

TIME
25 min

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INGREDIENTS

1 pound rotini pasta 1 cup cherry tomatoes, halved
1 cup diced cucumber 3/4 cup diced red bell pepper
1/3 cup finely diced red onion 3/4 cup sliced black
olives 1 cup cubed mozzarella cheese 1/2 cup grated
Parmesan cheese

DIRECTIONS

1. Step-by-: Step: How I Make Classic Pasta Salad
2. Step 1: Cook the Pasta
3. I cook the rotini in well-salted water according to the package directions until al dente. After draining, I rinse it under cold water to stop the cooking process and cool it completely.
4. Step 2: Combine the Ingredients
5. In a large bowl, I mix the cooled pasta with cherry tomatoes, cucumber, bell pepper, red onion, black olives, mozzarella, and Parmesan.
6. Step 3: Make the Dressing
7. In a separate bowl, I whisk together olive oil, red wine vinegar, Dijon mustard, Italian seasoning, garlic powder, salt, and black pepper until fully combined and slightly thickened.
8. Step 4: Toss Everything Together
9. I pour the dressing over the pasta mixture and toss thoroughly so every piece is coated.
10. Step 5: Chill
11. I cover the bowl and refrigerate it for at least one hour. This allows the flavors to blend and deepen.
12. Before serving, I give it one more toss.

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