

Asparagus Pasta Salad

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This tossed pasta salad works great for a day at the office, the beach, or at home in the backyard. Fresh asparagus meets crunchy vegetables in an irresistible Italian dressing for a tasty, nutritious meal.

Ingredients:

1 cup uncooked small shell pasta
1 ½ cups chopped fresh asparagus
¾ cup prepared Italian dressing
½ cup thinly sliced carrots
½ cup diced red onion
¼ cup diced red bell pepper
1 teaspoon fresh oregano leaves
Salt and black pepper, to taste

Directions:

1. Cook pasta in a large pot of salted water according to directions, 7 to 10 minutes. Drain and place in a large bowl.
2. Add remaining ingredients, toss well to coat, and season with salt and pepper. Chill for 2 to 4 hours for flavors to develop. Serve cold or at room temperature.