



LAYERED PASTA SALAD

Description

Layered Pasta Salad is an absolute summer classic in our book. No bbq, picnic, or potluck would be complete without it. There are countless delicious versions out there, but if you're looking to dress up this summer staple a Layered Pasta Salad is a must-try! Vibrant layers of pasta, veggies, and ham are mixed with a tangy dressing for a salad that is sure to impress family and friends alike! It's a make-ahead dish so you have one less thing to worry about when entertaining or trying to get out the door to your event.

Ingredients

1/2 cup mayo

3/4 cup sour cream

2 teaspoons white wine vinegar

1 teaspoon sugar

2 teaspoon dijon mustard

1/2 teaspoon Worcestershire sauce

1/2 teaspoon salt

1/2 teaspoon black pepper

Preparation

2 cups macaroni pasta, cooked and drained

3 cups chopped romaine lettuce

Half of 1 red bell pepper, diced

¼ cup red onion, finely diced

½ cup frozen green peas, thawed

¼ cup chopped celery

1 ½ cups diced ham

¼ cup black olives

½ cup shredded cheddar cheese

How To Make Layered Pasta Salad

In a small bowl, mix together mayo, sour cream, vinegar, sugar, dijon, Worcestershire, salt, and pepper.

In a large trifle bowl or glass dish, begin layering the ingredients: lettuce first, then pasta, peppers, red onions, peas, celery, ham, olives, dressing, and cheese.

Cover tightly and refrigerate for at least 5 hours.

Toss right before serving.

Category

1. Granda Recipes

Date

09/08/2024

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