

Pasta Salad with Dried Mint Dressing

This colorful pasta salad is a great starter dish for entertaining and can feed a large group. The homemade dried mint dressing beats any bottle of store bought dressing. I love having it for leftovers the following day.

Ingredients

24 ounces multi colored spiral pasta
1 medium yellow bell pepper, seeded, halved, then sliced into long thin strips
1 medium red bell pepper, seeded, halved, then sliced into long thin strips
1 medium orange bell pepper, seeded, halved, then sliced into long thin strips
15 oz can kidney beans, drained (2 1/2 cups)
15 oz can garbanzo beans, drained (2 1/2 cups)
2 cups pitted kalamata olives, drained and halved
3/4 cup red onion, thinly sliced (about 1/2 small red onion, halved then thinly sliced)
2 cups fresh corn kernels (cut from about 2 ears)
8 oz Feta cheese, diced

Mint Dressing

2 cups extra virgin olive oil
1/2 cup red wine vinegar
1/2 cup fresh lemon juice
2 tablespoons, dried crushed mint
1 1/2 teaspoons salt
1/2 teaspoon black pepper
1/2 teaspoon sugar

Preparation

Bring large pot of water to a boil and add a pinch of salt. (Follow water measurements and cooking instructions as directed on box label) Add pasta and boil uncovered, stirring often until pasta is just tender, about 10-12 minutes. Drain and rinse with cold water.

Combine bell peppers, kidney beans, garbanzo beans, olives, onion, and corn in a large mixing bowl. Add pasta and set aside.

Whisk all ingredients for the mint dressing in a medium mixing bowl. Pour dressing in to pasta mixture and mix well. Add feta cheese and gently toss.

Refrigerate until cold and flavors combine.

Makes 6-8 Servings

*Pasta may be prepared one day ahead.

* A quick way of preparing the corn is to microwave with husks on for 3-4 minutes or more until tender. Remove husks and rinse under cold water until cool enough to handle. Holding the stem end cut downwards and remove kernels.