

Seeds' Special Italian Pasta Salad

Ingredients (for 1 serving):

For the Dressing:

¼ cup olive oil- Blue Market AK
3 Tbsp. white wine vinegar- Blue Market AK
1 oz. fresh parsley- Alaska Seeds of Change
1/2 Tbsp Italian seasoning- Blue Market AK
½ Tbsp garlic powder- Blue Market AK
Salt
Pepper

For the Salad:

8 oz spring lettuce mix- Alaska Seeds of Change
4 oz rotini -from Alaska Pasta Company
2 oz- Greek olive mix (UNPITTED)- Blue Market AK
½ oz chives- Alaska Seeds of Change
Pecorino Romano cheese- Blue Market AK
Salt
Pepper



1. Bring Water to a boil for your pasta. Once it is boiling, add in the pasta and cook for 10-12 minutes
2. While the pasta is cooking, you can begin preparing the other ingredients.
 - Wash your lettuce, parsley and chives in cold water
 - Grate or shave the Pecorino Romano cheese into a small dish
 - De-pit the olives and thinly slice them
 - Finely chop the parsley and chives
3. Add the ingredients for the salad dressing into a jar. Put a lid on the jar, and shake for thirty seconds. Salt and pepper to taste.
4. When it has finished cooking, drain your pasta, and let it cool.
5. Once the pasta has cooled, combine the salad ingredients in a large bowl.
6. Lightly toss the salad, and dress it to taste.
7. Enjoy!