

SUNDRIED TOMATO BOWTIE PASTA SALAD



Put a fresh spin on a classic with our Sundried Tomato Bowtie Pasta Salad. This vibrant dish, tossed in a light yet flavorful red wine vinaigrette, combines the tangy flavors of sundried tomatoes, perfectly cooked bowtie pasta, crunchy pine nuts, and fresh herbs - making every bite delightful!







Ingredients:

- 1 lb. Fully Cooked Bowtie Pasta #166702
- 8 oz. Sundried Tomatoes in Oil
- 1/3 cup Pine Nuts
- 1 tsp. Red Wine Vinegar
- 1/2 tsp. Kosher Salt
- 1/2 tsp. Crushed Red Pepper
- 1 cup Fresh Basil
- 1/2 cup Fresh Parsley
- 1 cup Feta Cheese
- 1/3 cup Olive Oil

Instructions:

1. In a large mixing bowl, combine all ingredients.
2. Gently stir until well mixed.
3. Cover and refrigerate for two hours or overnight.
4. Top with additional fresh basil, pine nuts, and serve.

Product	Description	Code #	Pack Size
 Tavolini® Fully Cooked Bowtie Pasta	Al dente bowtie pasta.   	166702	4/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

