



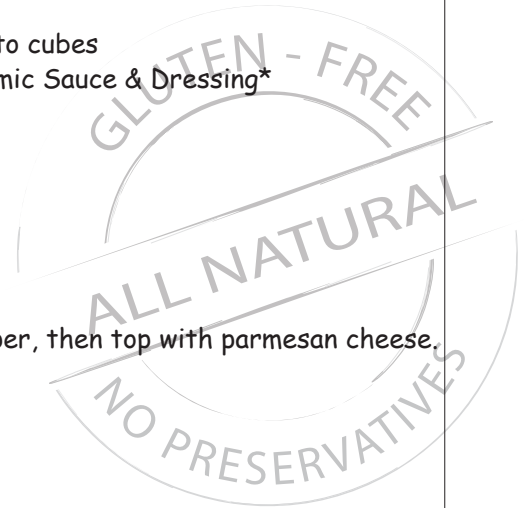
Rotini Pasta Salad

From dulcetcuisine.com

- 1 lbs rotini pasta
- 1 roasted red pepper, cut into 1" strips *
- 1 pint cherry tomatoes, cut in half
- 4 oz. prosciutto, cut into strips
- $\frac{1}{2}$ c red onion, diced

- $\frac{1}{2}$ lb mozzarella, cut into cubes
- Dulcet Essential Balsamic Sauce & Dressing*
- fresh black pepper
- $\frac{1}{4}$ c grated parmesan

1. Cook rotini pasta according to package directions, or until al dente.
 2. Toss all of the ingredients together, seasoning with fresh black pepper, then top with parmesan cheese.
- Serves 4



*Essential Balsamic Sauce & Dressing is gluten-free.

Notes: _____

From our test kitchen:

~The pasta will soften if refrigerated before serving, so take caution to not over cook.

~Roasted red peppers can be found in grocery stores, packaged in olive oil.

To roast you own peppers, place under broiler

turning until all sides are charred. Carefully

remove from oven and place in paper bag. Once

pepper has cooled, remove from bag and peel

away skin. Cut pepper in half and remove seeds.
