

Summer Veggie Pasta Salad



Ingredients:

- 12 oz. bow tie pasta
- 2 medium Roma tomatoes
- 1 medium summer squash
- 1 medium zucchini
- 1 medium broccoli crown
- 1/2 medium red onion
- 1/2 bunch parsley

Vinaigrette

- 1/4 cup vegetable oil
- 1/4 cup olive oil
- 1/3 cup red wine vinegar
- 1 Tbsp dijon mustard
- 1 tsp dried oregano
- 1 tsp minced garlic
- 3/4 tsp salt
- Pepper to taste

Directions:

1. Bring a large pot of lightly salted water to a boil. Add the pasta and boil for 5-7 minutes or until tender. Drain in a colander.
2. While you're waiting for the water to boil and the pasta to cook, give the vegetables a good wash and then cut into bite sized pieces (onions thinly sliced; parsley removed from stems and chopped).
3. While the pasta is cooling, prepare the vinaigrette by whisking all ingredients together in a small bowl.
4. Combine the pasta, vegetables, and vinaigrette and stir until well mixed. Serve immediately or refrigerate until ready to eat.

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