

Star Pepper Pasta Salad

momlogic

Ingredients:

- 2 pounds bowtie pasta
- 1 green pepper, seeded, cut into stars with a mini cookie or canapé cutter
- 1 red pepper, seeded and cut into stars with a mini cookie or canapé cutter
- 1 yellow pepper, seeded and cut into stars with a mini cookie or canapé cutter
- 1 cup diced tomatoes
- 1/2 cup olive oil
- 1/4 cup finely chopped Italian parsley leaves
- 1/4 cup fresh lemon juice
- 2 tablespoons balsamic vinegar
- 1/4 teaspoon pepper
- 3/4 teaspoon salt

Directions:

1. Bring water, 1 teaspoon salt, and 1 tablespoon oil to boil in a large pot over medium-high heat. Add pasta and cook 8 to 10 minutes until pasta is tender. Drain in a colander and cool. Transfer to a large bowl. Stir in pepper stars and tomatoes.

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Directions:

Whisk together oil, parsley, lemon juice, vinegar, pepper, and salt. Pour into pasta and toss until thoroughly combined. Serve at room temperature.

Makes 10 to 12 side servings