

Bank Kitchen Recipe: Bowtie Pasta Salad



Servings: 8-10 people Time: 30-45 minutes

Submitted by Terri

Ingredients: one (1) pound of bowtie pasta, 1/2 cup of sliced celery, 1/2 cup of chopped green bell pepper, 1/4 cup of chopped white onion, one (1) two ounce jar of pimentos, and one (1) 4.25 ounce can of sliced black olives, two (2) Tablespoons of lemon pepper, one (1) teaspoon of garlic salt, 1/2 cup of ranch-style dressing, 1/2 cup of Italian dressing, and table salt and pepper to taste.

First, cook (and drain) the pasta per the instructions on the packaging. Then, place the cooked pasta into a large mixing bowl while still warm. Next, add the lemon pepper, and garlic salt; stir to cover each noodle.

Then, add the sliced celery, chopped green bell pepper, chopped onion, drained pimentos, and sliced black olives to the

pasta. Gently blend the ingredients together. Next, in a separate container, mix the ranch-style and Italian dressing together.

Finally, pour the dressing mixture over the blended pasta; add salt, and pepper—if needed—to taste. *Note: for the most flavor, refrigerate the pasta salad overnight prior to serving.* For a varied taste, use whole wheat bowtie pasta.