

## Marinated Pasta Salad

Makes 8 servings



### Ingredients

- ½ lb pasta shells - uncooked
- 3 tbsp olive oil
- 2 tbsp white wine vinegar
- 2 tbsp of lemon juice
- 2 - 3 medium garlic cloves
- 1 cup of red onion
- ¼ cup of parmesan cheese
- 1 small yellow bell pepper-minced
- 1 medium cucumber-peeled,seeded and minced
- 2 tbsp of chives freshly sliced
- handfull of basil leaves, freshly-minced
- handfull of parsley minced
- salt and pepper to taste
- 1 cup of grape tomatoes
- handfull of black olives
- ¼ cup of pine nuts
- ¼ mozzarella - cut into cubes

### Directions

- ⌘ Cook the pasta in plenty of boiling water until al dente (just tender). Drain well and transfer to a medium – large bowl.
- ⌘ Add the following ingredients to the hot pasta: olive oil, white wine vinegar, lemon juice, garlic cloves, red onion, Parmesan cheese.
- ⌘ Mix well, and allow to come to room temperature.
- ⌘ Add the following ingredients and mix thoroughly: yellow pepper, cucumber, chives, basil, parsley, salt and pepper
- ⌘ Serve cold or at room temperature, lavishly garnished with last four ingredients.

### Nutrients (approximately)

145 Calories per serving,  
Fat 7.2g, Saturated Fat 1.7g, Cholesterol 4.1mg, Sodium 101.8mg,  
Carbohydrates 16.1g, Fiber 2g, Sugars 3.6g, Protein 4.9g

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