

Debbie's Pasta Salad

(16 servings)

Ingredients:

Dressing Ingredients:

- 1½ cup mayonnaise
- 3 Tablespoons white wine vinegar
- 6 Tablespoons white granulated sugar

Pasta Salad Ingredients:

- 8 ounces ditalini pasta, uncooked (small round pasta with a hole in the middle)
- Pot of salted water for boiling pasta
- 6 ounces frozen peas (about 1 cup)
- 1 cup diced celery (about 2-3 stalks)
- ½ cup diced red bell pepper (about ½ pepper)
- ½ cup diced yellow bell pepper (about ½ pepper)
- 1 medium carrot, grated (about ¼ cup)
- 2-3 plum tomatoes, remove all seeds and dice (about 1 cup)
- ¼ red onion, diced (about ¼ cup)
- 1 large cucumber, diced (about 1 cup)
- 2-3 green onions, green part only optional for garnish

Instructions:

1. Bring a pot of salted water to a boil and add in the pasta. Boil for 10 -12 minutes (depending on altitude), until the pasta is al dente.
2. While the pasta is cooking, combine the dressing ingredients in a bowl and whisk to combine.
3. Drain the pasta and transfer to a large mixing bowl. Add the frozen peas to the hot pasta and stir to combine.
 - Add about ¼ cup of the dressing and stir to combine.
 - Place pasta uncovered in refrigerator for about 30 minutes, then cover tightly and chill for 2-4 hours.
 - Cover the dressing and refrigerate.
4. While the pasta mixture is chilling, prep the vegetables by dicing them into about ½" dice. Grate the carrot.
5. After the pasta has chilled for 2-4 hours, add the vegetables and most of the remaining dressing (keep out ½ cup to add just before serving). Stir to combine.
6. Garnish with chopped green onion tops.