



Herb and Caper Pasta Salad

Deliciously dressed with a lemony, piquant flavor, this pasta salad is both fresh and light, as well as rich and satisfying.

Ingredients

FOR THE VINAIGRETTE:

- 1¼ teaspoon garlic, minced
- ½ teaspoon dry mustard
- ½ teaspoon salt
- 1/8 teaspoon pepper
- ½ teaspoon Italian seasonings
- 1 tablespoon capers, chopped
- 1 teaspoon fresh lemon juice
- zest of 1 lemon
- ½ teaspoon Worcestershire sauce
- pinch of cayenne
- 2 tablespoons wine vinegar, red or white
- ¼ cup olive oil
- shaved Asiago, Parmesan, or other sharp hard cheese to garnish top (optional)

FOR THE PASTA:

- 1 (8 oz) box [Pamela's Rotini](#)
- ¼ red onion, sliced thin and separated
- 1 tablespoon Italian parsley, chopped
- 1 cup cherry tomatoes, cut in half
- ½ cup Kalamata olives, or olives of choice, roughly chopped

Directions

Make the salad dressing first to give it time to mature.

VINAIGRETTE DRESSING:

In pint jar or bowl, add all ingredients, except olive oil. Then add olive oil and shake, shake, shake or whisk dressing together very well, and let sit at room temperature.

PASTA SALAD:

Cook pasta in a large pot of boiling water, according to package directions. Drain and rinse well with cold water. Shake all the excess water off the pasta.

Put pasta in large bowl and dress with half the dressing. Toss gently until pasta is well coated. Add in onions and parley first, toss again, then add the olives and tomatoes and toss all together with a little more dressing.

Chef's Note: If there is a little dressing left (probably 2 TBSP), save it to freshen the salad the next day.