

Vinaigrette Pasta Salad



PREPARATION TIME

10 minutes



COOKING TIME

10 minutes



PERFECT PARTNER

minestrone



Dried pasta should be stored in an airtight container or it will become stale and crumbly.

Choose a container with an interesting shape so countertop storage is decorative as well as functional.

SHOPPING LIST

- fettuccine • green onions
- hot pepper sauce • cucumber
- tomato • mushrooms

ON HAND

- oil • salt • white-wine vinegar
- dried parsley • dried oregano

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INGREDIENTS

- 8 ounces fettuccine
 - 1 cucumber, thinly sliced
 - 1 cup sliced mushrooms or 1 (6-ounce) can sliced mushrooms, drained
 - 1/4 cup sliced green onions
 - 1 tomato, seeded, chopped
- DRESSING:
- 3 tablespoons vegetable oil
 - 3 tablespoons white wine vinegar
 - 1 teaspoon dried parsley
 - 1/2 teaspoon salt
 - 1/4 teaspoon dried oregano
 - 1/8 teaspoon hot pepper sauce

SERVES 6

COOKIN'
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• Make your own pasta pot. Place a metal colander in a large pot of boiling water and add pasta. When pasta is cooked, simply lift out the colander and drain.

Make Ahead

Prepare the dressing 1 or 2 days ahead and store in a cruet in the refrigerator.

♦ VARIATION

Bow tie pasta makes a fun variation to this dish. Add 1/2 cup grated Parmesan cheese for even more flavor.

1 For dressing, combine oil, vinegar, parsley, salt, oregano and hot pepper sauce in a small bowl; whisk until well blended. Bring water to a boil in a large pot for pasta.



2 Cook pasta according to package directions. Drain and rinse with cold water; drain again. Place pasta in a large salad bowl.

3 Add cucumber, mushrooms, green onions and tomato to pasta; toss lightly to mix.



4 Pour dressing over pasta mixture; toss lightly. Serve pasta salad at room temperature or chill, covered, in the refrigerator until serving time.