Rainbow Pasta Salad
Makes about 8 servings

Ingredients:
- 8 ounces rainbow pasta
- 1 cup cooked black beans, rinsed and drained
- 1 cup frozen corn kernels, thawed
- 1 cup sliced carrots
- 1/2 cup sliced radishes
- 1/2 cup sliced green onions
- 1 cup broccoli florets, steamed
- 1/4 cup low fat, low salt Italian Dressing or

Italian dressing
- 1/4 cup vinegar
- 3 tablespoons vegetable oil
- 1/8 teaspoon garlic powder
- 1/8 teaspoon pepper
- 1/2 teaspoon oregano

Directions:
1. Cook pasta according to package directions; drain in a colander and rinse with cold water.
2. Allow the pasta to drain more while you prepare the rest of the ingredients.
3. Place all ingredients in a medium-sized mixing bowl.
4. Mix well; refrigerate until ready to serve.
5. This salad looks great when served on a bed of garden greens.

Italian Dressing
Makes 1/2 cup
1. Combine all ingredients in a container with lid. Shake to blend thoroughly. Or combine in a small bowl and mix well with a spoon.
2. Cover and refrigerate
Note: add other seasonings to taste such as 2 tablespoons lemon juice, 1/4 teaspoon onion flakes, or 2 teaspoons prepared mustard.

Source: Recipe from Broome County CCE

Recipe analyzed using The Food Processor® Nutrition Analysis Software from ESHA Research, Salem, Oregon.