

Veggie Lovers' Pasta Salad

Everyone has a box or two of pasta laying around the house, so this is the perfect recipe to get rid of extra veggies you have left in your fridge! You can customize these veggies with whatever you have!

Recipe:

12 ounces dry pasta
2-3 tbsp olive oil
1 zucchini, diced
2 cups broccoli, chopped
2 bell peppers, cored and diced
1 cup cherry or grape tomatoes, halved
3 cloves garlic, minced
Salt and pepper
Half of a small red onion, thinly sliced
½ cup balsamic vinegar or italian dressing
Optional: grated parmesan



Directions:

Cook the pasta in a large stockpot of water al dente according to package directions. Drain pasta and rinse under cold water for about 20-30 seconds until no longer hot. Set aside. Meanwhile, as your pasta water is heating and then your pasta is cooking, heat 1 tablespoon of oil in a large sauté pan over medium-high heat. Add the zucchini and broccoli florets and sauté for 3 minutes, stirring occasionally. Stir in the remaining oil, then add the bell peppers, tomatoes, garlic, and a few generous pinches of salt and pepper, and stir to combine. Continue sautéing for 4-5 more minutes, stirring occasionally, until the vegetables are cooked to your desired level of doneness. Stir in the red onion and sauté for 1 more minute. Then once the veggies and the pasta are all cooked, add them together in the large stockpot and drizzle with the vinaigrette. Toss until the pasta and veggies are evenly coated with the vinaigrette, and toss and then top with extra Parmesan if you'd like. Serve immediately, or refrigerate in a sealed container for up to 3 days.