

Creamy Pesto Pasta Salad

Julie Hyske, MG

- 16 ounce box of pasta
- 1 cup homemade or store-bought pesto
- 1/2 cup mayonnaise
- 1-1/3 cup frozen petite peas, thawed
- 2 16 ounce cans or a large jar of marinated chopped artichoke hearts
- 1 cup cherry tomatoes
- 2 cups olives (I like to mix black, green, stuffed, and Kalamata - pretty colors !!)
- 1 cup chopped red, green or yellow bell pepper
- 1 cup parmesan cheese, grated or shaved
- Basil leaves for garnish



I like pasta that has holes and curves to nestle the dressing in such as: orecchiette, mini penne, and small seashells

In a small bowl, mix pesto and mayonnaise together and set aside. Cook the pasta according to the directions, slightly al dente. Drain and toss well into a large bowl allowing to slightly cool. Add the thawed frozen peas, artichokes, tomatoes, olives and bell pepper to the pasta.

Toss with the pesto dressing until everything is mixed and coated. Place the salad in the refrigerator to cool well. Sprinkle with Parmesan cheese and garnish with basil leaves before serving