

## CREAMY PASTA Salad

4 servings

3 cups	cooked PASTENE Fusilli	750 mL
½ cup	PASTENE Diced Tomatoes, well drained	125 mL
24	PASTENE Ripe Olives	24
12	radishes, thinly sliced	12

*Dressing*

1 tbsp	strong Dijon mustard	15 mL
3 tbsp	mayonnaise	45 mL
2 tbsp	sour cream	30 mL
	juice of 1 lemon	
	salt and pepper	

- Combine pasta, tomatoes, olives and radishes in a salad bowl.
- Stir together ingredients for dressing until smooth. Pour over salad and toss well before serving.

## PENNE, ARTICHOKE AND ASPARAGUS Salad

4 servings

½ lb	PASTENE Penne Rigate	250 g
8	PASTENE Sundried Tomatoes in Oil, drained	8
8	fresh asparagus spears, chopped	8
2	dry shallots, finely chopped	2
1 tsp	fresh thyme, chopped	5 mL
1	garlic clove, minced	1
⅓ cup	PASTENE Extra Virgin Olive Oil	75 mL
3 tbsp	PASTENE Wine Vinegar	45 mL
1	can (14 fl. oz/398 mL) PASTENE Artichoke Hearts, drained and quartered	1
⅓ cup	PASTENE Grated Parmesan Cheese	75 mL
	salt and pepper	

- Cook pasta in boiling salted water for 10 minutes, or until al dente. Drain and reserve.
- Cook sundried tomatoes in boiling salted water for 4 minutes. Drain, chop and reserve. Cook asparagus in boiling salted water for 5 minutes. Drain and reserve.
- In a bowl, combine shallots, thyme, garlic, olive oil, vinegar and artichokes. Add reserved pasta, sundried tomatoes and asparagus and mix well. Add Parmesan and season to taste with salt and pepper. Toss to mix and serve immediately.

