













Recipe for: Pizza Pasta Salad!










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Serving Size: 6

Grocery List:

-  1 pound Rotini, Twists or Spirals – uncooked
-  3 ounces sliced pepperoni (about 3/4 cup)
-  4 ounces cubed Provolone cheese (about 1 cup)
-  12 cherry tomatoes (about 1 1/2 cups) -- halved
-  1/2 cup grated Parmesan cheese
-  1/2 cup non-fat Italian salad dressing
-  1 teaspoon Italian seasoning
-  1/2 teaspoon minced garlic
-  1 green bell pepper -- ribs and seeds removed, sliced into rings
-  2 1/2 rounds (7-inch) pita bread

Cooking Directions:

-  Prepare pasta according to package directions.
 -  Place pepperoni and cheese in a large zip lock bag.
 -  Add cherry tomatoes, Parmesan cheese, Italian dressing, Italian seasoning and garlic.
When pasta is done, drain and rinse with cold water.
 -  Drain again.
 -  Add pasta to cheese mixture and shake, shake, shake! (To music is best!)
 -  Quarter the pita bread rounds with a pizza slicer and place around a large platter.
 -  Top with pasta salad and garnish with green pepper rings.
-  = **Adult needs to help!**
 = **Kitcheneer approved activity!**

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