

10 REFRESHING SUMMER SALADS FOR HOT DAYS

CREAMY RANCH PASTA SALAD

INGREDIENTS

- 12 OZ ROTINI PASTA
- 1 CUP CHERRY TOMATOES
- 1 CUCUMBER, DICED
- ½ CUP CHEDDAR CHEESE
- ½ CUP RANCH DRESSING
- ¼ CUP BACON BITS (OPTIONAL)
- 2 TABLESPOONS CHOPPED PARSLEY

DIRECTIONS

1. COOK PASTA ACCORDING TO PACKAGE DIRECTIONS AND COOL COMPLETELY.
2. COMBINE ALL INGREDIENTS IN A LARGE BOWL.
3. STIR UNTIL EVENLY COATED.
4. REFRIGERATE AT LEAST ONE HOUR BEFORE SERVING.

SIMPLE TIPS

- GREAT FOR MEAL PREP.
- TASTES EVEN BETTER THE NEXT DAY.

NUTRITION INFORMATION

MAKES: 8 SERVINGS **SERVING SIZE: 1 CUP**
PER SERVING (APPROX.)

CALORIES: 295

PROTEIN: 8G

CARBS: 27G

FAT: 18G

FIBER: 2G

SUGAR: 4G

SODIUM: 470MG

RECIPE INFO

PREP: 20 MIN

COOK: 10 MIN


CHILL: 1 HOUR

TOTAL: 1 HR 30 MIN

STORAGE

REFRIGERATE UP TO 4 DAYS.

DO NOT FREEZE.

 PAIRS WELL WITH

- BBQ CHICKEN
- HAMBURGERS
- HOT DOGS

SIMPLE LIFE TIP

PREPARE THE DAY BEFORE FOR EVEN BETTER FLAVOR.

SERVING SUGGESTIONS


THESE REFRESHING SALADS ARE PERFECT FOR SUMMER COOKOUTS, FAMILY DINNERS, MEAL PREP, PICNICS, OR A LIGHT LUNCH. MOST SALADS TASTE EVEN BETTER AFTER CHILLING FOR 30 MINUTES, ALLOWING THE FLAVORS TO BLEND TOGETHER.

FOR A COMPLETE MEAL, PAIR WITH GRILLED CHICKEN, ROAST BEEF, TURKEY, OR ONE OF OUR REFRESHING FRUIT-INFUSED WATERS.

SIMPLE LIFE TIP

SIMPLE MEALS DON'T HAVE TO BE COMPLICATED.

PREPARING FRESH SALADS AHEAD OF TIME CAN MAKE HEALTHY EATING EASIER DURING BUSY WEEKS OR ON DAYS WHEN ENERGY IS LIMITED. KEEP CHOPPED VEGETABLES AND COOKED PROTEINS READY TO MIX AND ENJOY THROUGHOUT THE WEEK.

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