



PREP TIME

20
minutes

TOTAL TIME

40
minutes

SERVINGS

12

MEDITERRANEAN PASTA SALAD

Spice up your next party with this Mediterranean Pasta Salad recipe with salami, Hunt's® Fire Roasted Diced Tomatoes, Wish-Bone® Balsamic Vinaigrette and fresh herbs.



Ingredients

- 2 cups dry tri-color rotini pasta, uncooked
- 1 small green bell pepper, seeded, thinly sliced
- 1 cup sliced ripe black olives
- 2 ounces Italian dry salami, thinly sliced
- 2 ounces thin-sliced lean ham
- 1 can (14.5 oz) **Hunt's® Fire Roasted Diced Tomatoes**, drained
- 1/3 cup chopped pepperoncini peppers
- 1/4 cup **Wish-Bone® Balsamic Vinaigrette**
- 1 tablespoon chopped fresh basil
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground black pepper

Directions

- 1.** Boil the pasta in a large pot of boiling salted water until they are slightly crunchy, about 10 to 12 minutes.
- 2.** Drain the pasta and chill until cold.
- 3.** Add the chilled pasta to a large serving bowl along with remaining ingredients and mix until combined.
- 4.** Chill before serving.