Stancato's®
ITALIAN RESTAURANT

Pasta Salad

Recipe Card

INGREDIENTS

- 1 Lb Gemelli Pasta
- 1 Jar of Stancato's Italian Dressing
- 1/4 Cup White Vinegar
- 1/3 Cup of Water
- 1 Tb of Sugar
- 1 Tsp of Salt
- 2 Banana Peppers
- 1/2 of a Cucumber
- 1/2 of a Red Onion
- 1 Cup of Tri-colored Grape Tomatoes
- 6 Radishes
- 1/2 Cup of Kalamata Olives
- 2 Heads of Broccoli
- 1 Cup of Pre-Cleaned Artichokes
- 1 Tb of crushed Red Pepper (optional)

DIRECTIONS

1. Put on a pot of salted water to boil, add pasta, cook for 12 minutes, strain and cool
2. Slice banana peppers in 1/4 inch rings, in saute pan place water, vinegar, sugar, salt and peppers, bring to a boil, cook for 1-2 minutes and strain
3. In a mixing bowl, add cut cucumber, broccoli, red onion, tomatoes and radishes
4. Add olives and artichokes, followed by cooled pasta and quick pickled banana peppers
5. Toss in Stancato's Italian dressing, and add crushed red pepper if you would like a little extra spice