

Hunter Thompson  
Junior  
Pasta Salad  
Carson

### BLT Pasta Salad

#### Ingredients:

8 ounces radiatore pasta (or another type of medium-sized pasta)  
1 bottle Hidden Valley® Original Ranch® Salad Dressing  
1 + 1/2 cup diced tomatoes, seeds removed  
1 cup cubed Swiss cheese  
1/2 cup thinly sliced red onions  
1 pound bacon, cooked crispy and chopped  
2 cups finely chopped romaine or iceberg lettuce  
coarse salt and fresh black pepper

#### Directions:

1. Cook the pasta according to package directions to al dente in plenty of salted water.
2. Drain pasta, toss with dressing to lightly coat so they don't stick together and refrigerate until cold.
3. In a large bowl toss the cold pasta with the tomatoes, Swiss, onions, bacon and lettuce.
4. Add enough dressing to generously coat everything and season to taste with salt and pepper.

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Dylan Skelton  
Junior  
Pasta Salad  
Collingsworth

### BLT Bow Ties

12 ounce uncooked bow tie pasta  
6 slices turkey bacon  
2 cups cherry tomatoes cut in half  
6 tablespoon low fat mayonnaise  
salt & pepper to taste  
2 cups sliced lettuce



In a large pot of boiling salted water, cook pasta for 15 minutes. Drain and rinse with cold water. Pour into large bowl. In large skillet, cook bacon on medium-low until crispy. When cool, crumble bacon and set aside. Slice 2 cups of Lettuce. Pour over pasta. Cut tomatoes in half and combine it along with it's juice, mayonnaise, salt, and pepper in medium bowl. Then pour over pasta. Mix well. Toss in bacon right before serving. Makes 6- 1 1/2 cup servings

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### Rainbow Pasta Salad

Ingredients:

Ready In About 1 1/2 hours

- 1 (16 ounce) package tri-color rotini pasta
- 1/4 pound sliced pepperoni sausage
- 1 cup fresh broccoli florets
- 1 (6 ounce) can black olives drained and sliced
- 1 (8 ounce) package mozzarella cheese, shredded
- 1 (16 ounce) bottle Italian-style dressing

Directions:

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8-10 minutes or until al dente; drain and rinse twice with cold water.
2. In a large bowl, combine cooked pasta, pepperoni, broccoli, olives, cheese and dressing.
3. Refrigerate for at least 1 hour before serving.

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Wyatt Epperson  
Junior  
Pasta Salad  
Gray

### Whole Wheat Pasta Salad

- 3 cups 100% whole wheat pasta, cooked and drained
- 1 small bell pepper, diced
- 1/2 cup yellow squash, diced
- 1/2 cup tomato, diced
- 1/4 cup purple onion, diced
- 1/4 cup black olives, sliced
- 3 Tablespoons lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon garlic powder

Cook pasta according to package directions; drain and set aside. Wash and prepare bell pepper, squash, tomato, onion, and olives as directed. Mix all ingredients together in a large bowl. Serve immediately or cover and refrigerate.

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Cayman Ivins  
Junior  
Pasta Salad  
Moore

### Cajun Pasta Salad

10 oz. Rotini pasta, cooked & drained  
1 or 1½ pounds small, cooked shrimp  
½ cup each of onion, bell pepper, and celery, chopped  
1 small can, sliced, pitted black olives

Combine all ingredients and set aside.

#### Creole Sauce:

1 cup light mayonnaise  
¼ cup chili sauce  
1 Tbsp. Creole Mustard  
1 tsp. crushed garlic  
1 Tbsp. Worcestershire Sauce  
1 Tbsp. lemon juice  
1 Tbsp. Cajun Seasoning  
salt and Tabasco Sauce to taste

Combine all ingredients in a large bowl and mix well. Add pasta to sauce mixture and toss until well coated. Chill until ready to serve. Goes well with French Bread. Bon Appetit!



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Rosie Wright  
Junior  
Pasta Salad  
Oldham

### Roast Beef Pasta Salad

#### Ingredients:

1 lb. shaved deli roast beef  
1 box bow tie pasta  
1 cucumber, peeled and sliced  
1 box sliced mushrooms  
1 box grape tomatoes  
1 small purple onion, chopped  
1 small bottle, Paul Newman's Olive Oil & Vinegar Dressing

#### Directions:

Prepare pasta according to package instructions, drain and rinse with cold water.  
Cut roast beef into bite-size pieces. Wash vegetables before cutting.  
Add beef, pasta, vegetables, and dressing into large bowl and toss to mix.



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Garden Pasta Salad

1 (16 oz.) package uncooked tri-color spiral pasta  
½ cup thinly sliced carrots  
2 stalks celery, chopped  
½ cup chopped green bell pepper  
½ cup cucumber, peeled and thinly sliced  
2 large tomatoes, diced  
¼ cup chopped onion  
2 (16 oz.) bottles Italian-style salad dressing  
½ cup grated Parmesan cheese

Cook pasta in large pot of boiling water until al dente. Rinse under cold water, and drain. Mix chopped carrots, celery, cucumber, green pepper, tomatoes, and onion together in large bowl. Combine cooled pasta and vegetables together in large bowl. Pour Italian dressing over mixture, add Parmesan cheese and mix well. Chill for one hour before serving.

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Kadenze Mowry  
Junior  
Pasta Salad  
Randall

Fiesta Ranch Chicken Pasta Salad

1 pkg. of pasta (rotini, bowtie, tri-color, etc)  
3 boneless chicken breasts, cooked and diced (I usually use a rotisserie chicken)  
1 packet taco seasoning mix  
1 can black beans, drained and rinsed  
1 can kidney beans, drained and rinsed  
1 package frozen corn  
1 onion, chopped  
1 green pepper, chopped  
1 can of olives, sliced  
2 cups grated cheddar cheese  
2 tomatoes, chopped

Cook pasta, drain and cool. Add all of the other ingredients and then mix up the dressing.

Dressing:

2 cups mayonnaise  
1 cup buttermilk  
1 pkg. Hidden Valley Fiesta dip mix (I have had best luck finding this at Walmart)

Add dressing to the salad and keep refrigerated until ready to serve. Right before serving, add in Frito corn chips to taste. Enjoy!

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Pasta Salad

8 ounces uncooked pasta  
8 ounces sour cream  
½ ounce powdered Hidden Valley Ranch dressing  
1 cup drained mixed peas and carrots

Cook pasta according to directions. While pasta is cooking mix Hidden Valley Ranch dressing with sour cream. When pasta is done drain and rinse pasta. Mix pasta and mixed peas and carrots in bowl, add sour cream mixture and gently mix. Chill before serving.

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