

SAVE  MORE
THAN FOOD
MAKE A DIFFERENCE

GRILLED PASTA SALAD



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YIELD: 4-6 SERVINGS | TIME: 20 MINUTES

FOOD SAVING HACKS

Use leftover store-bought dressing from your pantry instead of making a new one. It's quick, tasty and helps reduce food waste.

INGREDIENTS



8 oz
pasta



1 cup
chopped
cucumbers



1 cup
chopped
cherry
tomatoes



1 cup
leftover grilled
vegetables
(zucchini, peppers,
carrots, onions, etc.)



1/2 cup
fresh basil (or
any herbs you
have on hand)



1/2 cup
cheese
(mozzarella,
feta or
parmesan)



1/2 cup
olive oil



2 Tbsp
vinegar (apple
cider, red wine
or balsamic)



1 Tbsp
mustard



1 tsp
garlic powder



1/2 tsp
salt and
pepper

INSTRUCTIONS

1. Bring a large pot of salted water to a boil. Add the pasta and cook according to the package instructions. Drain and rinse under cold water to cool it down.
2. While the pasta is cooking, chop up the fresh cucumbers, tomatoes and any leftover grilled vegetables.
3. In a small bowl, whisk together olive oil, vinegar, mustard, garlic powder, salt and pepper until well combined.
4. In a large bowl, toss the cooled pasta, fresh veggies, any leftover grilled vegetables, cheese and fresh basil.
5. Serve immediately or refrigerate for 1-2 hours to allow the flavors to blend.

SAVE MORE THAN FOOD! Using seasonal ingredients not only enhances the flavor of your meals but also helps reduce food waste and supports local farmers.