

Little Italy Pasta Salad

Prep: 20 minutes plus chilling • Cook: 10 minutes • Serves: 6

- 1 box (1 pound) rotini (corkscrew) pasta
- 15 grape tomatoes, each cut in half (1 cup)
- 4 ounces Genoa salami and/or lower sodium ham, cut into ½-inch pieces
- 4 ounces provolone cheese, cut into ½-inch pieces
- ½ medium English cucumber, halved lengthwise and sliced ¼-inch thick
- 2 cups loosely packed spinach leaves, sliced (about 1 cup)
- 1 cup drained mild banana pepper rings
- 1 cup Italian salad dressing
- 1 teaspoon Italian seasoning
- ½ teaspoon salt
- ½ teaspoon ground black pepper

1. Heat large covered saucepot of salted water to boiling over high heat. Add pasta and cook as label directs; drain. Rinse pasta under cold water and drain.

2. In large bowl, toss pasta with remaining ingredients until well blended. Cover and refrigerate at least 2 hours or up to 2 days.

Approximate nutritional values per serving:

625 Calories, 32g Fat (8g Saturated), 28mg Cholesterol, 1148mg Sodium, 65g Carbohydrates, 3g Fiber, 20g Protein