

# Pelosi Family Pasta Salad



## What You'll Need:

1 12oz box of tricolor rotini  
1 tablespoon olive oil  
10oz cherry tomatoes, halved lengthwise  
1 6oz can of black olives, strained and chopped  
handful of basil leaves, torn  
12 oz of provolone cheese, cubed  
½ cup chopped pepperoncinis  
4 oz Genoa salami, diced  
Salt  
Pepper  
Red pepper flakes

## Dressing:

½ cup olive oil  
3 tablespoons red wine vinegar  
2 tablespoons dried oregano  
½ tsp kosher salt  
¼ tsp red pepper  
1 tablespoon spicy mustard  
6 garlic cloves, minced

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## What You'll Do:

1. Cook the box of tricolor rotini until al dente. When done, place cooked pasta in a large bowl, coat with olive oil, and place in refrigerator to cool.
2. Next, make the dressing. In a small bowl, whisk dressing ingredients until fully combined, then set aside to let the flavors get to know each other. Be sure to whisk again before you add to the pasta salad later.
3. Now, slice your tomatoes in half lengthwise then flip over onto a paper towel let juices absorb from the cut side of the tomato.

4. As your pasta cools and your dressing blooms and your tomatoes sweat, prepare the rest of your salad ingredients.
5. It's finally time for the main event! Grab all your ingredients and dump everything into the bowl with the pasta. Give your dressing one last whisk and pour it over the pasta. Stir to combine, add extra salt, pepper and red pepper flakes to taste and refrigerate before serving. Enjoy!