



COOKING:

Partyin' Pasta Salad

KITCHEN GEAR:

- Stove
- Large pot
- Strainer
- Wooden spoon
- Large and small mixing bowls
- Knife and cutting board
- Bowls, forks, and napkins

INGREDIENTS:

- 1 box of whole-wheat penne pasta
- $\frac{3}{4}$ cup of olive oil
- $\frac{3}{4}$ cup balsamic vinegar
- 2tbs fresh parsley (chopped)
- Salt, pepper, and garlic powder
- 1 cup of carrots (chopped)
- 1 bundle of broccoli (chopped)
- 1 cup of cherry tomatoes (halved)

- $\frac{1}{2}$ cup of red onion
- 1 can of black olives (sliced)

INSTRUCTIONS:

1. Bring water to a boil and cook pasta. While pasta is cooking chop vegetables into bite sized pieces and place to the side.
2. When the pasta is done, place pasta in strainer to drain extra water.
3. To make the vinaigrette: Mix $\frac{3}{4}$ cup of olive oil and $\frac{1}{4}$ cup balsamic vinegar in a small mixing bowl. Chop 2tbs of fresh parsley and add to mixture. Salt, pepper, and garlic powder to taste.
4. Add vinaigrette and vegetables to the pasta in the large mixing bowl. Stir until the veggies are evenly distributed throughout the pasta. Enjoy!