SUMMER PASTA SALAD











- 3 lemon cucumbers, peeled and chopped
- 1 cup cherry tomatoes, cut in half
- 8 basil leaves, finely chopped
- 1 cup of mozzarella cheese, cut into cubes
- 2 cups cooked spiral pasta
- Newman's Own Oil and Vinegar dressing

INSTRUCTIONS:

- 1. Place the lemon cucumbers, cherry tomatoes, basil, and mozzarella in a medium size bowl.
- 2. Cook the pasta according to the package directions. After you remove from the stove, drain and rinse with cold water.
- 3. Add the pasta and ¼ cup of dressing to the bowl containing the other ingredients. Gently fold to combine.
- 4. Serve and enjoy!

Yield: 4-6 servings

Source: Nutrition Department Original

The ingredients for this recipe can be purchased with CalFresh benefits. To learn more about or how to apply for CalFresh benefits, call Humboldt County DHHS Social Services at 1-877-410-8809 or visit www.c4yourself.com.

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Harvest of the Month





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