



Two Thyme Pasta Salad

Mary Ann served this delicious salad at our 2017 Taste Luncheon. This is an herbal twist on the old standard composed of pasta, veggies, and dressing. Using the steps below, you can change up the ingredients to incorporate your favorites.

- 1 (32 oz) pkg fat free vegetarian vegetable stock, divided
- 10 quarts cold water, divided
- freshly ground coarse sea salt to taste
- 1 (12 oz) box of vegetable rotini pasta
- 1 (12 oz) box of tri-color rotini pasta
- 1 English cucumber, halved widthwise, then halved lengthwise, then quartered lengthwise and sliced into half-moons
- 1 bunch radishes, halved and then sliced into half-moons
- 1 large carrot, shredded
- 1 c chopped green bell pepper
- 1 pint of red grape tomatoes, halved
- 1 (10.5 oz) container yellow cherry tomatoes, halved
- 2 c Girard's champagne vinaigrette dressing
- freshly cracked black pepper to taste
- 1 (6 oz) container of feta cheese
- 7 T fresh thyme leaves
- 1 T fresh lemon thyme leaves

For each box of rotini, combine 16 oz. (one half of the package) of veggie stock and 5 quarts of water in a stockpot and bring to a boil.

Add sea salt.

Add pasta, stir once and cook for 7 minutes until pasta is al dente.

Drain and place in a large bowl to cool.

Fold in cucumbers, radishes, carrot and green pepper.

Stir in vinaigrette and add cracked pepper.

Fold in feta and thyme.

Makes 36 one-cup servings