



Tuscan Pasta Salad with Lemon Caper Vinaigrette

Ingredients:

1 lb	cellentani pasta
2 cups	cherry tomatoes, halved
1	red bell pepper, diced small
1	yellow bell pepper, diced small
2 cup	artichoke hearts, quartered
½ cup	fresh mozzarella, ciligiene
½ cup	Genoa salami, julienned
¼ cup	fresh basil
1 cup	Lemon caper vinaigrette (see recipe)
¼ cup	Freshly grated parmesan

Instructions:

1. In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.
2. In a mixing bowl, combine the pasta, cherry tomatoes, peppers, artichoke hearts, salami, mozzarella cheese and basil.
3. Add dressing and toss.

Lemon Caper Vinaigrette

Ingredients:

1 cup	Kens Chardonnay Vinaigrette KE3181-2
1 cup	Kens Lemon Vinaigrette KE2956-2
¼ cup	capers, chopped

Instructions:

1. Place all ingredients in a mixing bowl and combine.
2. Transfer to a container. Label, date, and refrigerate