

DARK LEAFY GREENS

Spinach and Garden Vegetable Pasta Salad

Serves 6

Ingredients

2 quarts boiling water
5 oz dry macaroni, whole grain
¼ cup fresh chopped tomatoes
½ cup fresh chopped spinach
¼ cup corn, canned, drained
2-1/2 tbsp olive oil
1/3 cup white vinegar
3 tbsp shredded mozzarella
2 tsp grated parmesan
1 tsp dried oregano
½ tsp granulated garlic
½ tsp dried oregano

Steps

1. Cook pasta until al dente. Drain cooked pasta under cold running water.
2. Wash produce. Chop tomatoes and spinach. Combine with corn and pasta in a mixing bowl.
3. Whisk together the oil and vinegar. Add herbs and cheeses, mixing well.
4. Pour over pasta mixture, stirring to combine. For best results, chill in refrigerator for 30 minutes, then serve and enjoy!

Nutrition per 3/4 cup serving: 250 calories, 8 g fat, 39 g carbs, 2 g sugar, 3 mg cholesterol, 8 g protein, 5 g fiber, 65 mg sodium

**SIMPLY
GOOD**

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