



Recipe

MEDITERRANEAN PASTA SALAD

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| 1/2 cup (125 mL) mayonnaise | 1 clove garlic, crushed |
| 1/2 cup (125 mL) freshly grated Parmesan cheese | 1 pkg (450 g) farfalle pasta, cooked,
rinsed and drained |
| 1/4 cup (50 mL) oil | 2 cups (500 mL) sliced celery |
| 1/4 cup (50 mL) white wine vinegar | 1 cup (250 mL) kalamata olives, pitted |
| 2 tsp (10 mL) Dijon mustard | 1 can (14 oz/398 mL) artichoke
hearts, drained and quartered |
| 1 tsp (5 mL) sugar | 3/4 cup (175 mL) sliced green onions |
| 3/4 tsp (3 mL) salt | 1/2 cup (125 mL) julienned drained oil-packed
dried tomatoes |
| 1/2 tsp (2 mL) freshly ground pepper | |
| 1/4 tsp (1 mL) basil, crumbled | |
| 1/4 tsp (1 mL) oregano, crumbled | |
| 1/4 tsp (1 mL) thyme, crumbled | |

To prepare dressing, combine first 12 ingredients (mayonnaise through garlic). Dressing may be prepared and refrigerated for up to 24 hours. Combine farfalle, celery, olives, artichokes, onions and tomatoes in a bowl. Farfalle mixture may be prepared and refrigerated for up to 24 hours. Just before serving, add dressing to farfalle mixture and stir to combine. Serves 8 - 10.

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