



# COOKING FOR WELLNESS

## New Spin Pasta Salad

### Ingredients\*

8 oz pasta of your choice: whole wheat/chickpea or orzo

- 1-2 shallots, sliced thin
- 3 large cloves garlic, minced
- 4 Tablespoon olive oil
- ¼ cup red wine vinegar
- ¼ teaspoon kosher salt
- 1 teaspoon black pepper
- 4 cups arugula (or spinach, mixed greens)
- 2 cups cheery or grape tomatoes, cut small
- Small can of sliced olives
- Grated fresh Parmesan Reggiano cheese

#### **Instructions**

- 1. Cook pasta al dente and let cool
- 2. Combine olive oil, vinegar and spices
- 3. Place cooled pasta into large serving bowl add in veggies and dress with dressing and fresh Parmesan Reggiano cheese

#### **Nutrition Information**

Serving: 1/2 cup

Will vary based on pasta selection

210 calories, 10 g fat, 23 g carb, 2 g fiber, 4 g protein, 200 mg sodium



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