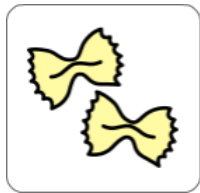


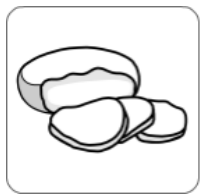
Butterfly Pizza Pasta Salad

Recipe and Photo Courtesy of Ali at Gimme Some Oven
Photos of recipe available at www.gimmesomeoven.com/pizza-pasta-salad/#tasty-recipes-63286

Ingredients:



1 pound uncooked farfalle pasta



8 oz. mozzarella cheese, diced



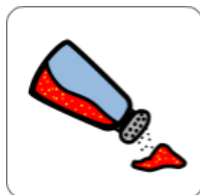
1 cup diced roma tomatoes



4-6 cups chopped pizza toppings (pepperoni, black olives, red onions)



Freshly-grated parmesan cheese, to taste



Crushed red pepper flakes, to taste

Garlic-Oregano Vinaigrette:



1/3 cup extra virgin olive oil



1/4 cup white wine vinegar



3 garlic cloves, peeled and minced



1/2 teaspoon dried oregano



1/2 teaspoon Kosher salt



1/2 teaspoon freshly-cracked black pepper

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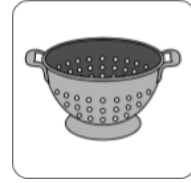
Supplies Needed:



Big bowl



Knife (and cutting board)



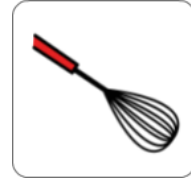
Colander



Small bowl



Pot



Whisk

Instructions:



1. Make the garlic-oregano vinaigrette by whisking together



the olive oil, vinegar, minced garlic cloves, dried oregano, salt



and pepper into a small bowl. Set aside.



2. Cook the pasta according to directions. Rinse and drain.



3. In the large bowl, mix together cooked pasta, mozzarella,



cheese, diced tomatoes, diced pizza toppings, and vinaigrette.



4. Top with parmesan cheese and red pepper flakes. Enjoy!