

How to Make the Best Pasta Salad with Italian Dressing

<https://thecraftyblogstalker.com/best-pasta-salad-recipe-quick-easy/>



Ingredients:

- pasta (any shape)
- cheese - whatever you have
- lunch meat - I like turkey, but any will do
- Italian Dressing of choice
- Crisp veggies - I like tomatoes, carrots, celery, and even apples
- Parmesan Cheese
- Salt and pepper
- Croutons - (store-bought or make your own)

Instructions:

Cook your pasta according to the label directions until it is al dente. Make sure not to overcook it. Drain, rinse, then put in a bowl that has a lid.

Pour in the Italian Dressing - more than you think you will need because the pasta will soak up all that delicious flavor.

Cover and put in the fridge overnight. (you can skip this step and serve sooner if needed)

Garnish with shredded cheese and chopped parsley.

When you are ready to serve, chop up your additional ingredients into bite-size pieces. Really anything you have on hand, that you like, will be perfect. Seriously, throw the whole pantry in there!

Toss everything together in a bowl, add more dressing as needed and serve up in some pretty dishes. Add some Parmesan cheese to the top and you will be golden.