

Sensational summer side dishes

This cool Italian Pasta Salad recipe will make for a hot new addition to summer menus. Choose your favorite style of pasta and pair it with our HAND-PINCHED STYLE® Italian Sausage for a convenient, easy side dish that is a great fit for any meal occasion.



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Italian Pasta Salad

HAND-PINCHED STYLE® Italian Sausage,
Sweet Mild #20014

Italian Pasta Salad

Appealing Appetizer **idea!**



INGREDIENTS:

1 tbsp. olive oil	850g pasta, cooked according to package instructions
190g onion, chopped	445g HAND-PINCHED STYLE® Italian Sausage, Sweet Mild #20014
293g cherry tomatoes, halved	Feta cheese, crumbled
163g Kalamata olives, sliced and drained	Romano cheese, grated
240g artichoke hearts, drained and chopped	Fresh basil leaves, chopped
1 garlic clove, crushed and minced	

INSTRUCTIONS:

Heat skillet on medium heat and add olive oil and chopped onion. Allow to cook for 5 minutes, or until onions are softened. Add cherry tomatoes and stir together for another 2 minutes. Add olives, artichoke hearts, garlic, cooked pasta and Italian Sausage to skillet. Stir to combine.

CHEF NOTES: If you're serving this dish hot, allow ingredients to heat through in skillet before transferring to serving bowl. Toss with feta, Romano and basil. Mix well. If you're serving the salad cold, add all skillet ingredients to a serving bowl and place in fridge for approximately 20-25 minutes. Once cooled, add feta, Romano and basil. Mix well.

YIELD: 6 servings

ALLERGENS: Wheat, Dairy

From side dishes to entrees, snacks and more, Hormel Ingredient Solutions offers a wide variety of high-quality protein ingredients and the best expert insights to help give your products the competitive edge you need to succeed in today's market.



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