

Servings 8

Ingredients

12 oz pkg of Bow Ties
1/2 cup frozen organic baby peas
1 small onion finely chopped
2 oz diced green chilies
1 cup cubed aged white cheddar cheese
1/4 fresh grated parmesan
3/4 cup creamy Italian dressing
Salt and fresh ground pepper to taste
garnish romaine lettuce



Directions

Cook bow tie pasta in large pan of boiling water with 1/4 tsp salt, till Al dente, follow package directions.

I cooked mine for 10 min.

Drain and rinse with cold water until completely cooled.

Prepare/mix in a large bowl
chopped onion, peas, chilies, cheeses and dressing
combine all ingredients, fold together. Salt and pepper to taste.

Garnish with torn romaine lettuce.

Refrigerate till serving

This evening we are partnering this salad with Salmon patties.

Bon Appetite

<http://www.inbetweenitall.com/>