## Summer Veggie Pasta Salad

## Ingredients:

12 oz. bow tie pasta

2 medium Roma tomatoes

1 medium summer squash

1 medium zucchini

1 medium broccoli crown

1/2 medium red onion

1/2 bunch parsley

## Vinaigrette

1/4 cup vegetable oil

1/4 cup olive oil

1/3 cup red wine vinegar

1 Tbsp dijon mustard

1 tsp dried oregano

1 tsp minced garlic

3/4 tsp salt

Pepper to taste



- 1. Bring a large pot of lightly salted water to a boil. Add the pasta and boil for 5-7 minutes or until tender. Drain in a colander.
- 2. While you're waiting for the water to boil and the pasta to cook, give the vegetables a good wash and then cut into bite sized pieces (onions thinly sliced; parsley removed from stems and chopped).
- 3. While the pasta is cooling, prepare the vinaigrette by whisking all ingredients together in a small bowl.
- 4. Combine the pasta, vegetables, and vinaigrette and stir until well mixed. Serve immediately or refrigerate until ready to eat.

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