



ANA's Kitchen Corner

Kid Friendly Pasta Salad

INGREDIENTS

- 12 oz fun-shaped pasta, such as radiator or bowtie
- 8 slices thin bacon
- ½ cup mayonnaise
- ½ cup whole milk
- 4 Tbsp white vinegar
- ½ tsp salt
- 1 dash sugar, optional
- 10 oz grape tomatoes (yellow and red), halved lengthwise
- ½ lb(s) Cheddar, cut into small cubes
- 3 green onions, thinly sliced
- Ground black pepper
- 24 whole basil leaves, chiffonade

DIRECTIONS

1. Cook the pasta according to the packet instructions. Then drain and rinse in cold water until cool. Set aside.
2. Cut the bacon into 1/2-inch pieces and throw into a large skillet. Sauté until slightly crisp, and then remove to a paper-towel-lined-plate.
3. For the dressing, mix the mayonnaise, milk, vinegar, salt, and sugar if using in a small bowl.

4. Stir together the pasta, dressing, tomatoes, bacon, Cheddar and green onions in a large mixing bowl. Taste for seasonings, adding more salt and pepper if needed.

5. Stir in the basil at the end.

Recipe from: www.foodnetwork.ca

Ana's Kitchen Tips:

1. Let red meat sit before cutting into it. Even a well-done steak should never taste dry. To prevent a steak from losing its juicy interior, place it directly on top of aluminum foil after taking it off the stove or grill. Carefully wrap the steak in the foil and let it sit for approximately five minutes. This allows the juices to settle before you cut into the meat. The meat will continue to cook while it is in the foil so if you prefer medium steak, you should take it off when it's medium rare.
2. Instantly core a head of iceberg lettuce by slamming it down on a cutting board.