

**FRESH VEGETABLE PASTA SALAD**

- 4 oz fresh linguine, cut into 4" pieces, or 2 oz dry linguine, broken
  - 1 large carrot, cut into julienne strips
  - 1 small turnip, cut into julienne strips
  - 1 small zucchini, cut into julienne strips
  - ½ cup chopped red sweet pepper
  - ½ cup frozen peas, thawed
  - 2 oz mozzarella or Swiss cheese, cubed
  - 1/3 cup **TSG Garlic Parmesan Vinaigrette**
1. In a large saucepan, cook fresh linguine, carrot and turnip in boiling water for 3 to 4 minutes or until pasta and vegetable are tender. (If using dry linguine, cook according to package directions adding carrot and turnip during the last 3 to 4 minutes of cooking.) Drain. Rinse with cold water; drain again.
  2. In a large salad bowl, combine cooked pasta mixture, zucchini, pepper, peas and cheese. Add Vinaigrette and toss to coat.