

Creamy Pasta Salad with Roasted Red Pepper Vinaigrette

TOTAL TIME
30

SERVINGS
20



A vibrant blend of gemelli pasta, cucumbers, roasted red peppers, and black olives, tossed in a tangy and smoky roasted red pepper vinaigrette. The rich flavors of Verve® Roasted Red Pepper Bisque with Gouda elevate the dressing, adding a smooth and creamy texture. Finished with the bold, nutty taste of smoked gouda, this refreshing pasta salad is the perfect side dish for any occasion.

MADE WITH



Verve® Tomato Roasted Red Pepper Bisque with Gouda

CASE CODE 23323

Ingredients

910 g	Verve® Tomato Roasted Red Pepper Bisque with Gouda
910 g	Gemelli Pasta, cooked Other options: penne, fusilli, rotini, cavatappi
2 each	Cucumbers, peeled & seeded
148 g	Roasted Red Peppers, julienne
135 g	Black Olives, pitted
170 g	Pepperoni, diced
355 mL	Creamy Roasted Red Pepper Vinaigrette
7 mL	Olive Oil
pinch	Black Pepper
pinch	Salt
227 g	Smoked Gouda cheese, shredded

Directions

- 1 In a large mixing bowl, combine all the ingredients except the salt, pepper & Smoked Gouda cheese.
- 2 Mix thoroughly & adjust seasoning with salt & pepper.
Garnish with shredded Smoked Gouda.