



Gluten and Mayo Free Pasta Salad

INGREDIENTS:

1 package gluten free pasta – I chose Schar Brand Fusilli

½ head broccoli cut into florets

3 – 4 radishes, sliced thin

¾ cup chopped tomatoes

2 green onions, sliced thin

¼ Vidalia onion, sliced thin

½ red bell pepper, julienne

1 carrot, small dice

½ cup sliced Crimini mushrooms, peeled and sliced

DRESSING:

½ cup raw Apple Cider Vinegar

2 TBS. Dijon mustard

2/3 cup extra virgin olive oil

2 small garlic cloves, minced

1 large lemon, juiced

1 TBS. honey

Sea Salt and Pepper to taste

2 tsp. dried Oregano

DIRECTIONS:

Cook pasta according to package directions. About 3 minutes prior to finishing, add in the broccoli florets. Drain when pasta is cooked, and rinse with very cold water.

Chop all veggies and put in a large mixing bowl.

Add in drained pasta and broccoli.

Mix the vinaigrette. Add in as much as you need, but **reserve some** as the pasta will soak up some of the dressing and should you have leftovers you may need to add in more.