



**Delicious  
Recipes**

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# Pasta Salad and Tea

## INGREDIENTS

### For the dressing:

1/2 cup mayo  
3/4 cup sour cream  
1 tbsp white vinegar  
1 1/2 tsp sugar  
2 tbsp dijon mustard  
1/2 tsp Worcestershire sauce  
Salt and pepper to taste

### For the pasta salad:

3 cups macaroni pasta, cooked and drained  
1 1/2 cups chopped romaine lettuce  
Half of 1 red bell pepper, diced  
1/4 cup red onion, finely diced

1/2 cup frozen green peas, thawed  
1/3 cup chopped celery  
1 1/2 cups diced ham  
1/3 cup black olives  
1/2 cup shredded cheddar cheese

### For the tea:

2 peaches, cubed  
1/2 cup fresh raspberries  
2 sprigs basil  
1/2 lemon, sliced  
2 tea bags (fruity like peach)  
2 tbsp honey  
1/2 orange, sliced

## DIRECTIONS

1. In a small bowl, mix together mayo, sour cream, vinegar, sugar, dijon mustard, Worcestershire sauce, salt, and pepper. Give it a good stir and set aside.
2. Now heat a large pot on your gas range, add water, salt, and bring to a boil. Add pasta and stir occasionally so they don't stick. Once ready, drain water, let cool and set aside.
3. Begin assembling your salad in layers beginning with lettuce, pasta, press down with a spatula to level. Add your bell pepper, onions, celery, green peas, ham slices, olives, pour dressing and top with shredded cheddar cheese and toss.
4. To make the tea, on a stovetop boil 1/2 quart of water.
5. Meanwhile, in the teapot, add your fresh raspberries, peach cubes, basil, lemon slices, orange slices, two teabags (we went with peach tea but you can use your favorite herbal tea). Sweeten with honey or any sweetener you prefer.
6. Pour boiling water over tea and serve hot or cold beside the pasta salad.