



## Little Italy Pasta Salad

**Prep: 20 minutes plus chilling**

**Cook: 10 minutes • Serves: 8**

- 1 box (14.5 ounces) white fiber-enriched rotini pasta
- 15 grape tomatoes, each cut in half (1 cup)
- 4 ounces Genoa salami and/or lower sodium ham, cut into 1/2-inch pieces
- 4 ounces provolone cheese, cut into 1/2-inch pieces
- 1/2 medium English cucumber, halved lengthwise and sliced 1/4-inch thick
- 2 cups loosely packed spinach leaves, sliced (about 1 cup)
- 1/2 cup drained mild banana pepper rings
- 1/3 cup Italian salad dressing
- 1 teaspoon Italian seasoning
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper

1. Heat large covered saucepot of salted water to boiling over high heat. Add pasta and cook as label directs; drain. Rinse pasta under cold water and drain.

2. In large bowl, toss pasta with remaining ingredients until well blended. Cover and refrigerate at least 2 hours or up to 2 days.

*Approximate nutritional values per serving:  
330 Calories, 14g Fat (5g Saturated), 21mg Cholesterol,  
659mg Sodium, 43g Carbohydrates, 6g Fiber, 13g Protein*