



Spaghettini Salad

This is a great salad to serve as a light lunch or as a side for any grilled meat. The chopped vegetables tend to sink to the bottom of the bowl so make sure you fish them out and top the pasta when serving.

8 oz. spaghettini pasta, torn in half, cooked and drained
1 small zucchini, chopped
1 small cucumber, peeled, seeded and chopped
4 oz. grape tomatoes
1/2 cup sliced red onion
1 cup baby spinach leaves
1/2 cup vegetable oil
1 medium lemon, juiced
2 tablespoons white vinegar
3 tablespoons granulated sugar
Salt & Pepper

Place all your ingredients in a large bowl and mix them.

Place the oil, lemon juice, vinegar, sugar, salt and pepper in a separate bowl. Whisk until well emulsified.

Pour the salad dressing over the pasta salad and toss well, making sure all the pasta is coated. Serve and enjoy!

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