



AmericanItalian Pasta Salad

Jacob · 30/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

8 hrs 40 mins

Description

This fusilli pasta salad made with garden veggies Italian parsley Genoa salami and a creamy Italian dressing will be a favorite at your next picnic or potluck

Ingredients

- - 1 (16 ounce) package fusilli pasta - 1 cup mayonnaise - 1 cup sour cream - 2 tablespoons milk - 1 (.7 ounce) package dry Italian-style salad dressing mix - 1 cup frozen petite peas
- thawed - 1 cup cubed Genoa salami - $\frac{3}{4}$ cup chopped green onions - $\frac{3}{4}$ cup chopped celery - 2 (2 ounce) cans sliced black olives
- drained - $\frac{1}{2}$ cup chopped fresh parsley

Instructions

1. Bring a large pot of lightly salted water to a boil. Add fusilli and cook
2. stirring occasionally
3. until tender yet firm to the bite
4. 10 to 13 minutes. While the pasta is cooking
5. whisk together mayonnaise
6. sour cream
7. milk and Italian dressing mix in a medium bowl until smooth; set aside. Drain fusilli
8. then rinse under cold water and drain again. Transfer to a large salad bowl. Add thawed peas
9. salami
10. green onions
11. celery
12. olives
13. and parsley. Pour in all but 1/2 cup of the reserved dressing and mix until ingredients are well combined. Cover and refrigerate 8 hours to overnight. When ready to serve
14. remove pasta salad from the refrigerator. Stir
15. then add more dressing if it appears dry.