



THE Pasta Salad

Jacob · 30/09/2024



Prep Time

8 hrs 15 mins

Difficult

Medium

Servings

8 hrs 55 mins

Description

This is a wonderful cold pasta salad that has been a family favorite of ours for years Wonderful for potlucks picnics or any gathering

Ingredients

- - 1 (8 ounce) package small seashell pasta - 2 eggs - 2 ounces cooked ham
- cut into thin strips - 1 (10 ounce) package frozen English peas
- thawed - 1 cup shredded Swiss cheese - ½ cup mayonnaise - ¼ cup sour cream - green onions
- chopped - 1 teaspoon prepared mustard - 1 teaspoon hot pepper sauce - 1 teaspoon paprika

Instructions

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes
2. or until al dente. Rinse under cold water
3. drain
4. and set aside. Meanwhile
5. place eggs in a saucepan and cover with cold water. Over medium heat
6. bring water to a full boil. Lower heat and simmer for 10 to 15 minutes. Immediately plunge eggs into cold water. Let cool completely
7. then peel and slice. In a large serving bowl
8. toss together the pasta
9. egg
10. ham
11. peas
12. and Swiss cheese. In a separate bowl
13. mix together the mayonnaise
14. sour cream
15. green onion
16. mustard
17. mustard
18. and hot pepper sauce. Stir until well blended. Pour 3/4 of the dressing over the pasta
19. and toss to coat thoroughly. Spread the remaining dressing evenly over the top of the pasta salad
20. all the way to the edge of the bowl. Sprinkle with paprika
21. cover tightly
22. and chill 4 hours
23. or overnight for best flavor.