



Fiesta Pasta Salad with Dill Pickles

Jacob · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 35 mins

Description

This dill pickle pasta salad has so many different colors that it looks as though there is confetti in it. There are a thousand variations to this salad. My mother adds ham and asparagus to it. I usually use tricolored pasta in this salad to add even more color. Also, I serve green onions on the side. All my friends and family love this so much I don't think I would be invited on our annual family camping trip if I didn't bring this salad.

Ingredients

- 2 cups uncooked fusilli pasta - 1 cup frozen mixed vegetables - 1/2 cup minced dill pickles - 1/2 cup minced celery - 1/2 cup minced radishes - 1/2 cup light creamy salad dressing (such as Miracle Whip®)
- or more to taste - 1 cup shredded aged Cheddar cheese - 2 tablespoons light Thousand Island salad dressing - 1 tablespoon sweet pickle relish - 2 teaspoons whole grain Dijon mustard - 1 pinch paprika
- or to taste

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook fusilli in the boiling water
2. stirring occasionally
3. for 6 minutes. Add frozen vegetables; continue cooking until fusilli is tender yet firm to the bite
4. about 6 minutes more. Drain. Soak the fusilli-vegetable mixture in cold water until cool to the touch. Meanwhile
5. mix pickles
6. celery
7. and radishes with creamy salad dressing
8. Cheddar cheese
9. Thousand Island dressing
10. relish
11. and Dijon mustard together in a large bowl. Drain fusilli and vegetables and mix in. Cover and refrigerate
12. 1 to 8 hours. Sprinkle paprika on top before serving. Cook's Note: Chill all day for best results. You might need to add more Miracle Whip(R) before serving as pasta soaks it up and salad may be a bit dry without it.