

Princess Pink Pasta Salad

Chef Shanti Schramm
& Mirielle Hill
Manna Kitchen



Ingredients

1 lb elbow macaroni
or bow tie pasta
1.5 cups vegan mayonnaise
1/4 cup beet juice
1/3 cup yellow mustard
2 Tbs garlic powder
1/2 tsp black pepper
1.5 tsp sea salt or smoked salt
1 tsp sugar or sweetener
of choice
1/2 tsp Italian seasoning
1 cup blanched broccoli florets
1/2 cup red onion finely diced
1/2 cup red bell peppers
finely diced
1/2 cup yellow peppers
finely diced
1/2 cup green bell peppers
finely diced
1/2 cup celery finely diced
1 cup Kalamata olives chopped
Crumbled Vegan or dairy feta

Directions

1. Cook pasta according to instructions on package in salted water.
2. Drain pasta and place in fridge until cold. 3. For the dressing: combine mayo, mustard, garlic powder, sugar, Italian seasoning, salt & pepper to taste. Refrigerate dressing overnight for best results.
4. When pasta is cool, toss pasta with dressing and veggies. Garnish with crumbled feta 5. Taste. Add more salt and pepper as needed.
Serve chilled.

