

Rainbow Pasta Salad

DIRECTIONS

1. Bring a large pot of lightly salted water to boil. Recommended power level: 8-9.
2. Add pasta and cook for 8 to 10 minutes or until al dente. Reduce power level 6-7.
3. After, turn off the burner, drain and rinse twice in cold water.
4. Bring a large pot of slightly salted water to a boil. Recommended power level: 8-9.
5. Add broccoli florets and cook for 1 to 2 minutes or until soft and crisp.
6. Drain and rinse twice in cold water.
7. When cooking is finished turn off the burner.
8. In a large bowl, combine cooked pasta, pepperoni, broccoli, olives, cheese and dressing.

Tip: Refrigerate for at least 1 hour before serving.



PRODUCTS

[36-Inch Induction Cooktop, LCD, Frameless](#)

[30-Inch Induction Cooktop, LCD, Frameless](#)

[48-Inch Dual-Fuel Steam Range with Embedded Griddle](#)

MODE

Power level 8-9

COOK TIME

20-30 minutes

INGREDIENTS

- 8 oz tri-color rotini pasta
- ¼ lbs. sliced pepperoni sausage
- 5 oz fresh broccoli florets
- 3 oz can black olives, drained and sliced
- 4 oz package mozzarella cheese, shredded
- 8 oz bottle Italian-style salad dressing

SERVES 4