

PASTA SALAD MELANGE

courtesy of Sharon Berman

Serves 6. (For the luncheon, I quadrupled this and it fed almost 40!)

6 oz pasta shells

2 oz whole fresh sugar snap peas- blanched

2 oz roasted, unsalted cashews

1-2oz jar pimiento pieces

1 split chicken breasts cooked and cut into strips

1 8oz can of water chestnuts

1 14 oz can artichoke hearts packed in water and cut in quarters

1 3.2 oz can pitted black olives, cut in halves

1 bunch green onions, rinses and diced

1 tomato chopped

¼ lb large shrimp cooked and peeled

1 avocado peeled and chopped

1 bunch fresh arugula, shredded

Vinaigrette dressing (see below)

Cook pasta according to directions; drain and rinse with cold water. Set aside to cool.

Mix all other ingredients together except avocado and arugula. Add pasta shells to mixture.

Coat well with vinaigrette dressing.

Refrigerate several hours or overnight before serving. At serving time, mix in avocado and shredded arugula.