

Mexicali Pasta Salad

Ingredients

- 8 oz Tri-color Pasta Spirals; *
- 6 Tomatillos; Sm., **
- 1/2 Jalapeno Chile; ***
- 20 oz Pineapple Chunks; ****
- 1 tb Cilantro; Fresh, Snipped
- 2 tb Vegetable Oil
- 1/2 t Lime Peel; Grated
- 1/4 t Salt

* 3 Cups of uncooked pasta should be used.

** Each tomatillo should be cut into 8 wedges.

*** The jalapeno should be seeded and finely chopped. **** The pineapple chunks should be the ones canned in their own juice.

Instructions

Cook the pasta as directed on the package and drain. Rinse with cold water and drain again. Mix the pasta, tomatillos, chile and pineapple. Mix the reserved juice and the remaining ingredients. Pour over the pasta mixture and toss. Cover and refrigerate until chilled, at least 2 hours.

Courtesy of Meal-Master

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