



Caesar Pea Pasta Salad

Ingredients:

1 pkg. 16 oz. Penne Pasta
1 cup Frozen Sweet Peas
¼ cup diced Onions
1 bottle Creamy Caesar Dressing
½ - 1 tsp. Goya Adobo
1 tbsp. Extra Virgin Olive Oil
1 tbsp. Vegetable Oil

Directions:

1. Cook pasta according to package directions. Lightly salt the water and add about 1 tbsp. of vegetable oil to the water before adding in the pasta. When there is about 3 minutes left in the cooking time, add in 1 cup of frozen sweet peas. Check to be sure the pasta reaches your desired tenderness before draining.
2. Meanwhile, dice an onion. Place the diced onions in a bowl of water for about 5 minutes. Drain the onions and set aside.
3. Drain the pasta and peas. Pour cool running water to cool down the pasta just a little bit. Let it remain slightly warm.
4. Transfer the pasta into a large bowl. Add in 1 tbsp. of extra virgin olive oil and ½ - 1 tsp. of Goya Adobo. Mix contents thoroughly.
5. Add in the diced onions and mix thoroughly.
6. When ready to serve, pour in some creamy Caesar dressing to your liking and combine well. Keep in mind, if it sits for a while, the pasta will absorb the dressing and become slightly dry. Just add in more dressing when serving for a more creamy texture.