

## Warm Pesto Pasta Salad for 25



### What?

1. Vegan Pesto from Trader Joe's : 3 containers
2. Any pasta ( medium to big elbow or shell pasta is best ) : 3 boxes, 16 oz each
3. Cherry or grape tomatoes : 2 cups
4. Julienned red and yellow peppers : 2 cups

### How?

1. Bring large pot of water to boil
2. Add 1 tbsp of salt
3. Add 2 tbsp of olive oil
4. Drop the dry pasta into boiling water gently
5. Cook for 10-12 mins al-dente ( just soft enough but not mushy ) – follow directions on package
6. Drain pasta in colander and set aside ( do not mix in cold water )
7. In same pot heat 2 tbsp olive oil on low heat for 1 min
8. Stir in bell peppers and tomatoes. Saute for 3 mins on low
9. Add the drained pasta
10. Add pesto sauce
11. Turn off heat
12. Mix in everything till sauce and vegetables are spread evenly
13. Empty into a half-size disposable aluminum food tray
14. Let cool for 10 mins
15. Wrap with saran wrap or foil