



Confetti Plum Pasta Salad

Ingredients:

- 8 ounces (about half the package) colored corkscrew pasta (or any favorite shape)
- ½ red bell pepper, cut into strips
- ½ yellow bell pepper, cut into strips
- ¾ cup jicama, peeled and sliced
- ½ cup chopped red onion
- 4 plums, sliced
- 2 tablespoons fresh basil, chopped (or use 1-2 teaspoons dried)
- 1 teaspoon pimiento, diced (or favorite chili pepper)
- 1 teaspoon fresh ginger, finely grated (or use ½ teaspoon dried ground ginger)
- 2 tablespoons rice or white wine vinegar
- 2 tablespoons vegetable oil
- 1 teaspoon sugar
- 1/8 teaspoon salt
- 1/8 teaspoon pepper

**Seasonal
and Simple**

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See instructions on reverse.

Source: seasonalandsimple.info

Confetti Plum Pasta Salad continued

Instructions:

1. Cook the pasta according to the package directions. Drain.
2. Rinse briefly under cold water and drain.
3. In a large bowl, toss together the pasta, red and yellow bell peppers, jicama, onion and plums.
4. In a small bowl, whisk together the basil, pimienta, ginger, vinegar, oil, sugar, salt and pepper until blended
5. Drizzle the dressing over the salad and toss until evenly coated.

Enjoy making this healthy and delicious recipe!

Visit marc.org/kcfresh for more information and recipes.

