



CREAMY DILL PICKLE PASTA SALAD KIT

tangy dill pickles, onion, cheddar cheese, fresh pasta, our dressing



WHAT YOU NEED

- Large Pot & Lid
- Mixing Bowl
- Mixing Spoon
- Strainer
- 2 Tbsp of Salt

INSIDE YOUR KIT

- Fresh Pasta
- **The Salad Bits:** White Onion, Dill Pickles, Cheddar Cheese
- **Dressing:** Mayonnaise, Sour Cream, Pickle Juice, Dill, Dry Mustard, Spices, Sugar

ALLERGENS: WHEAT
KEEP REFRIGERATED

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Pasta
SHOPPE



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@pastashoptbay



1 BOIL WATER

In a large pot, add 4 to 6 quarts of water and 2 tbsp of salt. Cover and bring to a boil over high heat.



3 MIX TOGETHER

In a mixing bowl, add cooked pasta, The Salad Bits, and HALF of the dressing. Let sit in the fridge, covered for 10 - 15 minutes or overnight.



2 COOK PASTA

Add fresh pasta to boiling water, stir, and begin timing. Cook for 4 minutes. When pasta is tender, drain and rinse under cold water for 30 seconds.



4 EXTRA DRESSING

Before serving, mix in the second half of dressing. Our fresh pasta likes to soak everything in. ENJOY!

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