



You may use more or less of the ingredients to suit your personal taste. Cook pasta according to the package directions, then rinse in cool water and drain well. Toss everything together and refrigerate (for a while) to chill.

- 1 Tbsp. **Pesto Parmesan Bread Dipping Mix** (dry)
- 1 lb. pasta bow ties
- 1/4 cup artichoke hearts, quartered
- 1/4 cup sliced black olives
- 1/4 cup pine nuts, toasted
- 1/4 cup olive oil
- 1/4 cup marinated red peppers, chopped
- 1/4 cup sliced Spanish green olives
- 1/4 cup sun dried tomatoes in olive oil, well drained
- 1/4 cup feta cheese, crumbled
- 1/4 cup golden raisins

Summer Pesto Pasta Salad



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