

120 **4**g Zone Cookout Fusilli Pasta Salad CALORIES FAT INGREDIENTS Zone PastaRx Eusilli 1 tsp dried dill 5 cups egg whites - hard boiled, cooled, 1 tsp garlic powder dried oregano and cut bite sized (yolks discarded) 1/2 tsp 2 cups 0%-fat Greek Yogurt 1/2 tsp salt and pepper 1/4 cup extra virgin olive oil 1/2 red bell pepper - diced 1 Tbsp fresh-squeezed lemon juice green bell pepper - diced 2 tsp vinegar 2 stalks celery - diced 1 Tbsp dijon mustard red onion - diced 1/2 cup 1/2 cuppickle relish 1/2 cup black olives - sliced

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Zone Cookout Fusilli Pasta Salad: Instructions

- Prepare Zone PastaRx Fusilli according to package directions. Drain and rinse in cold water to stop cooking. Set aside.
- 2. Hard boil 4 eggs. Set aside, whites to be added to salad at the end.
- **3.** In a large bowl make sauce by whisking together 0%-fat Greek Yogurt, extra virgin olive oil, fresh-squeezed lemon juice, vinegar, dijon mustard, pickle relish, dill, garlic powder, oregano, salt and pepper.
- **4.** Add in the prepared vegetables (red bell pepper to onion) and then gently toss in Zone PastaRx Fusilli, egg whites and olives until well-combined; cover and refrigerate until ready to serve.