

## **Pesto Macaroni Salad**

Courtesy of Carole's Creations

Prep Time: 5 minutes

Standing time: 10 minutes

Cooking Time: 10 minutes

Serves: 10

**CChints:** This is a quick and easy recipe with a new twist to the traditional macaroni salad. You can add cooked chicken to make it more like a meal. Most supermarkets have prepared pesto in their deli area.



14 ounces box of elbow macaroni

1/4 cup extra-virgin olive oil

2 cups frozen peas, thawed

3 stalks celery, diced

1/2 cup commercial pesto

2 tablespoons fresh lemon juice

3/4 cup reduced fat mayonnaise

1/4 cup non-fat yogurt

1/3 cup freshly grated Parmesan cheese

1/3 cup pine nuts

1/2 teaspoon salt

dash black pepper

Garnish: Tomato slices

Optional: Stir in 4 cup diced chicken to make a chicken pesto pasta meal.

Cook pasta according to package directions. Drain and pour into a large mixing bowl. Fold in the oil to coat the noodles and allow them to cool for 10 minutes, stirring every 2-3 minutes.

You can thaw the peas by measuring them into a 2 cup glass measuring cup. Microwave for 1 minute, stir and microwave for another minute. Add the peas and celery to the bowl of macaroni and toss together.

Before you measure the 1/2 cup pesto be sure to stir it well because the oil tends to rise to the top. In a small mixing bowl combine the pesto through cheese. Add this mixture to the bowl and gently fold the ingredients into the pasta. Add the salt and pepper and toss well to combine all the flavors. Add the nuts and serve chilled or a room temperature.

Excellent served with grilled fish or chicken.