

The DISH



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Last week, I featured recipes with lettuce greens as one of the main ingredients, since it happens to be National Salad Month during the month of May. So, this week I'm doing a continuation of National Salad Month, only this time it has everything from pasta to potatoes. And with the temperature FINALLY rising, these are some great additions to that meat you just pulled off the grill or as a stand-alone meal! Next week, watch for some sweet salad recipes.

Greek Tortellini Salad

20 oz. pkg. refrigerated cheese tortellini

1½ cups grape tomatoes, cut in half

1 large cucumber, chopped

1 cup black olives, pits removed and chopped

½ red onion, chopped

¾ cup crumbled feta cheese

DRESSING:

¼ cup extra virgin olive oil

3 Tbsp. red wine vinegar

1 clove garlic, minced

½ tsp. dried oregano

Salt and pepper, to taste

Bring a large pot of salted water to a boil. Cook the tortellini, according to the package directions. Drain the tortellini and rinse with cold water.

Place the tortellini in a large bowl. Add the tomatoes, cucumber, olives, red onion and feta cheese.

In a small bowl, whisk together the olive oil, vinegar, garlic, oregano, salt and pepper. Pour the dressing over the salad and stir until salad is well coated. Serve immediately or place in the refrigerator. This salad will keep in the fridge for up to three days.

Crunchy Ramen Noodle Salad

(2) 12 oz. bags broccoli slaw

(4) 3 oz. packages of chicken ramen noodles, uncooked and broken up

1 cup raisins

½ cup sunflower seeds

3 Tbsp. sesame seeds

¼ cup granulated sugar

¾ cup apple cider vinegar

¾ cup vegetable oil

Opt.: chopped scallions, shredded chicken

Combine all ingredients, including the seasoning packets from the ramen, in a large bowl and mix until

evenly coated.

Cheddar Bacon Ranch Potato Salad

2 lbs. petite red potatoes, diced into bite size chunks (about 1 inch)

2/3 cup Hidden Valley Simply Ranch Dressing

1 cup shredded cheddar cheese

6 slices bacon, cooked and crumbled (about ½ cup)

1/3 cup chopped green onions

Salt and pepper (opt.)

Add potatoes to a pot. Add enough water to cover potatoes by about 2 inches. Bring to a boil over medium-high heat then reduce heat to medium and allow to boil until potatoes are fully tender, about 10 minutes. Carefully pour potatoes into a colander to drain. Set aside to cool (to speed cool the potatoes, run them under cold water until cool).

Pour cooled potatoes into a large mixing bowl. Add in ranch, cheddar, bacon and green onions. Toss to coat, season with salt and pepper to taste. Serve or cover and chill up to 1 day (if you like the bacon crispy wait to add it until ready to serve).

Broccoli Cauliflower Salad

1 head broccoli, chopped

1 head cauliflower, chopped

½ lb. bacon, cooked

1 cup shredded cheddar cheese

1 cup mayonnaise

1 cup sour cream

½ cup sugar

Salt, to taste

Mix broccoli, cauliflower, bacon and shredded cheese in a large bowl. In a small bowl, mix mayonnaise, sour cream, sugar and salt until well combined. Pour mayonnaise mixture over broccoli mixture and stir until well incorporated. Eat immediately or chill until ready to serve.

Deviled Egg Pasta Salad

16 oz. macaroni

1½ cups mayonnaise

3 Tbsp. sour cream

2 Tbsp. mustard

2 Tbsp. sweet pickle relish

6 hard boiled eggs, sliced

2-3 ribs celery, finely chopped

½ cup black olives, sliced

4 oz. jar pimientos, drained

3 Tbsp. fresh dill, chopped

1 tsp. paprika

Salt and pepper to taste

Garnish with green onions

Prepare pasta according to the directions, drain and let cool completely.

In a large mixing bowl combine all the ingredients, except eggs, and mix with pasta until blended. Gently fold in eggs. Garnish with green onions. Chill until ready to serve.

Cranberry Pecan Chicken Salad with Poppy Seed Dressing

DRESSING:

½ cup mayonnaise

¼ cup sour cream

2 Tbsp. honey, softened

1 Tbsp. Dijon mustard

1 Tbsp. poppy seeds

Salt, to taste

SALAD:

4 cups cooked, chopped chicken breast (about 2 chicken breasts)

1 cup chopped pecans

½ cup dried cranberries

4 green onions, chopped

In a medium bowl, combine all dressing ingredients. Whisk until well combined. Add salt, to taste.

In a large bowl, combine all salad ingredients. Add salad dressing and toss to coat. Add salt, to taste.

Cauliflower, Corn and Cucumber Salad

2 cups cauliflower florets

2 small cucumbers

½ red pepper

2-3 green onions

15 oz. can corn, drained

1/3 – ½ cup mayonnaise

Salt and pepper, to taste

Fresh dill, opt.

Cut your cauliflower into small florets. Slice cucumber into thin slices. Cube the red pepper. Thinly chop the green onions. Drain corn. Mix everything.