

# Chopped Bruschetta Pasta Salad

Dairy Free

## Ingredients:

1 lb of Pasta (your choice)  
1/2 C of Tomatoes, diced  
1/2 C of Onion, diced  
1/2 C of Kale, chopped

### Ingredients for Dressing

1/2 C of Olive Oil  
1/3 C of Red Wine Vinegar  
1/4 C of Nutritional Yeast  
1 Tbsp of dried Basil  
1 Tbsp of dried Oregano  
1/2 Tbsp of Pink Himalayan Salt  
1/2 Tbsp of Garlic Powder  
1/2 Tbsp of Onion Powder

## Steps for Cooking:

- 1 In a large mixing bowl, add your cooked pasta. If reg pasta is being used, chop using scissors to cut it into small piece. Add the tomatoes, onions and kale. Mix it all together and set to the side.
- 2

In a separate bowl, add the olive oil, red wines vinegar, nutritional yeast, basil, oregano, salt, garlic powder and onion powder. whisk together until it's all mixed. Pour over pasta mixture and stir.

- 3 Place in the fridge to let it get cold and to let the flavor enhance. Enjoy!



## Notes

For the pasta, you can use whatever pasta you have on hand. You can make it gluten free by using different brands like Eat Banza! I had leftover whole wheat pasta and it worked great, but you can use whatever you like!

I chose to use kale because its what we had in our fridge. However, you can use whatever you would like! Fresh basil would be a great addition and it would add the pop of green!