

Harvest Pasta Salad



Servings:

10

Prep Time:

15 minutes

Cook Time:

10 minutes

Ingredients

- 12 oz **Tri-Color Rotini**
- 3 cups **Brussels Sprouts**, sliced in half
- 2 **Sweet Potatoes**, peeled and cut into ½
- 3 tbsp **Olive Oil**
- - **Salt & Pepper to Taste**
- - **Garlic Powder to Taste**
- 1 cup **Dried Cranberries**
- ½ cup **Pine Nuts**, toasted
- ½ cup **Red Onion**, diced into small pieces
- 1 bottle **Brianna's Poppy Seed Dressing**

Method of Preparation

Step 1

Preheat oven to 400°F.

Place diced sweet potatoes and brussels sprouts on a baking pan. Drizzle with olive oil and season with salt, pepper, and garlic powder. Toss and roast for 25-30 minutes. Remove from oven and cool.

Step 2

Cook pasta to al dente, following instructions on package. Rinse, drain and allow to cool.

Step 3

Combine all ingredients into a bowl.

Step 4

Add dressing and toss until evenly coated.

Cover and refrigerate before serving. Optional- serve with crumbled goat cheese.

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