

SPINACH AND PASTA SALAD WITH LEMON-ROSEMARY VINAIGRETTE

INGREDIENTS

- 2 cups/500 mL uncooked tri-color rotini or rotelle pasta
- 1 tbsp/15 mL **Watkins Chicken Soup & Gravy Base**
- 1 cup/250 mL fresh spinach leaves, sliced into thin strips
- 1/4 cup/60 mL sliced green onions
- 3 tbsp/45 mL fresh lemon juice
- 4 tsp/20 mL oil
- 2 tsp/10 mL prepared mustard
- 1 to 1-1/2 tsp/5 to 7.5 mL, **Watkins Organic Rosemary**
- 1 tsp/5 mL **Watkins Organic Garlic Powder**
- 1/4 tsp/1.2 mL **Watkins Organic Lemon Pepper Blend**
- To taste, freshly-ground **Watkins Mediterranean Sea Salt Grinder**
- Garnish with pine nuts if desired

Directions

Cook pasta according to package directions, substituting the soup base for salt called for in directions; drain and rinse with cold water. Combine pasta, spinach and green onions in glass serving bowl. In small bowl, combine remaining ingredients; mix well. Pour over pasta/spinach mixture. Toss well to combine. Serve at room temperature or slightly chilled.

Recipe from: <http://trustednaturalhomeproducts.com>