

## Betty's Version of Merrick Inn's Pasta Salad



Uploaded on 7 Jul 2011

In this video, Betty demonstrates her version of Merrick Inn's Pasta Salad. My family had lunch at Merrick Inn recently, and, along with my club sandwich, I was served a terrific pasta salad. In this video, I try to replicate that pasta salad.

### Ingredients:

12 ounces uncooked rainbow rotini (You may choose any salad-size pasta, such as macaroni, bowties, shells, ziti, etc.)

1 tablespoon salt

2 tablespoons fresh chopped curly parsley (You may use flat-leaf parsley instead.)

½ of a small purple (red) onion, thinly sliced. (Cut the slices into arcs, if necessary, to make them fork-friendly.)

2 ½ ounces crumbled feta cheese (You may substitute blue cheese instead.)

¾ cup bottled Italian salad dressing

2 tablespoons mayonnaise (optional)

In a large pot, bring about 2 inches of water to a boil. Add 1 tablespoon salt and 12 ounces of rainbow rotini pasta. Cook the pasta, stirring occasionally, for 8 minutes. Drain through a colander, and then rinse with cold water, so that the cooked pasta is evenly cooled. Add 2 tablespoons chopped curly parsley, ½ purple onion (cut into thin rings), 2 ½ ounces crumbled feta cheese, ¾ cup bottled Italian salad dressing, and 2 tablespoons mayonnaise. Fold salad gently, until completely combined. Cover with plastic wrap and refrigerate for several hours for best flavor. Spoon onto salad plates or small salad bowls, when ready to serve. Enjoy!!! --Betty ☐