Party Pasta Salad
From the Kitchen of [Deep South Dish](#)

Ingredients

- 2 cups dry rotini pasta
- 2 cups fresh broccoli florets, cut small and blanched, if desired
- 1 (4 ounce) jar pimentos, well drained
- 4 ounces (1/2 block) sharp cheddar cheese, cubed
- 1 cup chopped red onion
- 1/4 cup chopped mild banana pepper rings
- 1/2 cup chopped pepperoni
- 3 slices cooked bacon, chopped
- 1 cup shredded Italian blend cheese (I used a mozzarella/provolone blend)
- 1-1/2 cups creamy Italian dressing, or to taste, divided
- Salt and pepper, to taste
- 1/4 cup McCormick Salad Supreme, or to taste, divided, optional, but suggested
- 1 cup fresh cherry or grape tomatoes, halved
- 1-2 tablespoons McCormick Salad Toppins, optional

Instructions

1. Prepare pasta al dente, according to package directions. Rinse under cold water to stop the cooking process and reduce starches; drain and set aside.
2. Transfer pasta to a lidded storage bowl. Add all of the salad ingredients except dressing, tomatoes and Salad Toppins, if using; toss to mix well.
3. Add 1 cup of the dressing and toss again to coat vegetables and pasta. Taste and add 1 tablespoon of the Salad Supreme seasoning and/or salt and pepper, to taste, as needed.
4. Cover and refrigerate several hours.
5. When ready to serve, remove from refrigerator and let rest at room temperature for about 20 minutes.
6. Toss gently with additional dressing as needed to desired consistency and a tablespoon of the Salad Toppins, if using.
7. Gently stir in tomatoes and additional Salad Supreme seasoning to taste. Transfer to a serving bowl and finish with a sprinkle of the Salad Toppins..

Notes

May also use Ranch dressing instead of creamy Italian. Add in other veggies as desired.