

Asiago Pasta

Recipe to make:	<u>one pint</u>	<u>2 pints</u>	<u>3 pints</u>
$\frac{3}{4}$ C Farfalle Pasta (dry)	$1\frac{1}{2}$ C	$2\frac{1}{4}$ C	
$\frac{3}{4}$ C Penne Pasta (dry)	$1\frac{1}{2}$ C	$2\frac{1}{4}$ C	
$\frac{1}{2}$ C Asiago (grated fine)	1 C	$1\frac{1}{2}$ C	
$\frac{1}{3}$ C Parmesan (grated fine)	$\frac{2}{3}$ C	1 C	
3 Green Olives stuffed with pimento, finely diced	~1T/2T/3T		
$\frac{1}{8}$ C Sliced Black olives	$\frac{1}{4}$ C	$\frac{3}{8}$ C	
1 T Red onion, finely diced	2 T	3 T	
4T Ranch Dressing ($\frac{1}{4}$ C)	$\frac{1}{2}$ C	$\frac{3}{4}$ C	
Ground Black Pepper (to taste)			

Combine, and cook the two pastas to 'al dente'~ 18-22 minutes.
Drain and **cool fully** before mixing with dressing. **Save $\frac{1}{2}$ C boiling water**

Combine ranch dressing with the onion, olives, and cheese. Mix well.
Fold in the cooled pasta. Add more Ranch dressing as needed.
Pasta should not be too dry. You may add a little starch water.

Best to refrigerate for one day to bring flavors together.