Blue Cheese & Pecan Pasta Salad Recipe
by Brome Fields

Ingredients for Salad:
12 oz. box of Tri-Colored Rotini (I used Barilla) Spiral Noodles
½ cup fresh Broccoli cut into small pieces
¼ cup diced fresh Tomatoes
¼ cup diced Onions (I probably used ½ cup, but I like onions, so feel free to add more!)
½ cup combined Green & Red Peppers
Blue Cheese (I used Treasure Cave, which is my personal favorite. It has pretty good sized pieces and it's not too dry)
Cinnamon Glazed Pecans (Archer Farms, found at your local Super Target, hopefully.)

All the veggies are optional to your liking and use as much or as little as you like. This is a starter recipe that you get to perfect to your satisfaction!

Ingredients for Dressing:
¼ cup White Vinegar
¼ cup Olive Oil
2 tsp Honey or Dijon mustard (I tried both and didn't notice a difference)
2 Tbsp Sour Cream
1 Tbsp chopped fresh Basil

I started with this dressing from Outbacks Pecan and Blue Cheese salad and made it into a pasta salad, which was a huge hit for my family. We love pasta salad!
Here's the link to the original recipe:
http://www.food.com/recipe/copycat-outback-steakhouse-chopped-blue-cheese-salad-330740
{I omitted the balsamic vinegar, I tried it both ways and didn't notice a difference.}

Instructions:
Cook the noodles according to the instructions on the box. Drain. Rinse with cold water to stop them from cooking. Let them sit in a large bowl with ice water for about 5 minutes, this step isn't necessary, but it allows you to eat them sooner ;)

Drain the water and ice, if any remains.

Add all your chopped/diced veggies and dressing. I use all the dressing because the noodles soak it up, but you add a little at a time to your liking.

Let it chill in the fridge for a couple of hours before serving. This makes for a great for gatherings because you can make this the night before and it tastes even better the next day!

Blue Cheese & Pecan Pasta Salad Recipe
by Brome Fields

http://www.bromefields.com/blue-cheese-pecan-pasta-salad
www.bromefields.com