



## Tricolor Fusilli Pasta Salad

You will need:

- 1 pound Olive Oil Factory Tricolor Fusilli (corkscrew-shaped pastas) cooked
- 2 garlic cloves
- 1 tablespoon Dijon-style mustard
- 1/3 cup Olive Oil Factory White Balsamic vinegar
- 2 tablespoons Delavignes Balsamic Vinegar Condimenti
- 1 tablespoon water
- 1/2 cup Delavignes Extra Virgin Olive Oil
- 1 sliced sun-dried tomatoes ( packed in oil), soaked
- ¼ lb Palatine Valley Extra Sharp Cheddar
- a 1-pound can garbanzo beans, drained and rinsed
- 3 1/2 ounces sliced hard salami, cut into julienne strips
- 5 Sliced Olive Oil Factory Pepperoncini Peppers
- 1/2 teaspoon dried hot red pepper flakes
- 1 cup loosely packed fresh flat-leafed parsley leaves, minced

In a kettle of boiling salted water cook the pasta until it is tender and drain it. rinse the pasta under cold water and drain it well. In a blender blend the garlic, the mustard, the vinegars, the water, the oil, and salt to taste until the dressing is emulsified. In a very large bowl toss the pasta well with the dressing and stir in the sun-dried tomatoes, the mozzarella, the garbanzos, salami, peppers, red pepper flakes, and the parsley. Chill the salad, covered, for 1 hour. The salad may be made 2 days in advance and kept covered and chilled.