

Smoked Salmon Pasta Salad

(Serves 4-6)

Ingredients:

Dressing:

1/4 cup olive oil
1/2 cup red wine vinegar
1 Tbsp. chopped red onion
1/2 Tbsp. sugar
1 tsp. dry mustard
1/2 tsp. dijon mustard
1 tsp. dried basil 1/2 tsp. dried oregano
2 cloves crushed garlic

Salad:

One 9-ounce package cheese tortellini, cooked, drained and cooled
1/4 cup chopped celery
1/4 cup chopped red pepper
One 8-3/4 ounce can garbanzo beans, rinsed and drained
One 2-1/4 ounce can sliced black olives, rinsed and drained
One 6-1/2 ounce jar artichoke hearts, drained and chopped
2 Tbsp. chopped fresh basil
One 8-ounce pouch of Canadian Select smoked salmon

Garnish:

Grated parmesan cheese
Freshly ground pepper

Preparation:

Combine all Dressing ingredients. Let stand at least 2 hours before using to allow flavors to blend.

Combine all salad ingredients except salmon and toss with dressing. Add salmon and mix gently. Serve topped with a grating of parmesan cheese and freshly ground pepper.

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