Galassi Pasta Salad!

Ingredients;

1 16oz Jar Galassi Italian Tomato Vinaigrette
½ Cup Uncooked Orzo Pasta
1 Cup Chopped Romaine Lettuce
1 Bunch Asparagus Chopped Into Small Bite Sized Pieces
1 Small Cucumber Diced
3 Diced Green Onions, White And Green Parts (½ Reserved)
3/4 Cup Shredded Parmesan Cheese (¼ Cup Reserved)

½ Cup Diced Salami (Optional)

Recipe;

Cook orzo pasta according to package and drain well. In a pot of boiling water blanch asparagus pieces for 45 seconds to a minute, then remove and place in ice water to stop the cooking.

In a large serving bowl mix together all of the ingredients and place in refrigerator until thoroughly chilled. Remove, top with reserved onions and cheese and serve!

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