

Salmon Pasta Salad With San Francisco Vinaigrette

Ingredients

- 1 green bell pepper, seeded, washed & minced
- 1 red bell pepper, seeded, washed & minced
- 1 bunch celery stalks, minced
- 1 bunch fresh dill, minced or 2 tsp. dried
- 2 tsp. olive oil
- 3/4 c. mayonnaise
- 1/4 c. Dijon mustard
- Salt & pepper to taste
- 1 (15 1/2 oz.) can salmon, drained & flaked
- 2 lbs. shell pasta, cooked al dente
- 1 1/2 c. San Francisco Vinaigrette, recipe below
- 1 c. fresh Parmesan cheese, grated or use shaker style
- Green pepper, mushrooms, cherry tomatoes or avocados or any combination thereof for garnish
- 2 cloves garlic, chopped
- 1/4 red bell pepper, seeded, washed & chopped
- 1 tsp. thyme

Directions

1. In a large bowl place the minced green and red peppers, celery, dill, olive oil, mayonnaise, mustard, salt and pepper.
2. Mix the ingredients together.
3. Add the salmon and mix it in.
4. Add the pasta and mix it in.
5. Add the Vinaigrette and mix the ingredients together thoroughly.
6. Adjust seasonings if necessary.
7. Sprinkle with the Parmesan and garnish.
8. Serves at least 10.