**Penne Pasta Salad**

1. Cook Penne Pasta—Cook enough to **FILL BOTH** stainless steel trays – can cook 4 packages at a time. (probably need to do a batch of 4 packages for one tray and another 4 for the other tray). Follow directions on package but **SLIGHTLY UNDERCOOK.** When done, put into a colander right away and rinse thoroughly with cold water until pasta is cold. Put directly into stainless steel trays.

\*biggest mistake people make with this salad is overcooking pasta and not rinsing it well and it ends up being a big mushy glob. Check it closely and rinse with cold water quickly ☺

1. Prepare other ingredients:

-Add one large bag of spinach to each tray

-Wash & chop 2 bunches of green onions for each tray

-Wash, de-seed & chop approximately 6 bell peppers for each tray

-Chop 1 large red onion for each tray

1. Prepare and add dressing DIRECTLY to Salad ahead of time –divide between 2 trays [KEEP A SMALL PORTION IN A SEPARATE BOWL WITHOUT DRESSING OR FETA FOR LACTOSE INTOLLERANT CUSTOMER PLEASE]

**Buttermilk Ranch Dressing**

Ingredients

* 1 1/2 cups buttermilk or plain whole-milk yogurt
* 1 cup mayonnaise
* 1 to 2 tablespoons cider vinegar
* 1 tablespoon dehydrated onion flakes
* 1/2 teaspoon salt
* 1/2 teaspoon freshly ground black pepper

Directions

In a medium bowl, whisk together all ingredients until smooth. Cover and refrigerate at least 30 minutes before serving, or up to 1 week. Stir before using.

1. Crumble Feta Cheese into each tray
2. Put on lids and store in fridge