Rotini Parmesan Pasta Salad

Salad

* 6, 900 gram pkgs Rotini pasta
* 3 bags of bell peppers chopped
* 4 red onions peeled and cut into strips
* Grated Parmesan cheese

Dressing

* 4 cup olive oil
* 2 cupS red wine vinegar
* 8 cloves garlic finely minced
* 8 teaspoons dried oregano
* 1 cup Parmesan cheese grated
* 16 teaspoons poppy seeds
* 8 teaspoon [paprika](http://amzn.to/2xF1EwS)
* 2 teaspoon celery seed
* 1 teaspoon [garlic powder](http://amzn.to/2wvlOcL)
* Salt and freshly ground pepper, to taste

INSTRUCTIONS

* 1. Chop peppers and onions and store covered in fridge separately.
  2. Cook Pasta (Wednesday)

1. Bring a large pot of salted water to a boil.
2. Pour in pasta and cook until almost tender (DON’T OVERCOOK) ☺.
3. Drain completely & rinse well with cold water

Pasta must be cooked in smaller batches so it doesn't get overcooked & rinsed right away in cold water  ;-)

When being used for a cold salad, pasta should always be rinsed after cooking. This serves two purposes. First, it **stops the cooking process** immediately. Rinsing in cold water brings the temperature of the pasta down, which you don't want when eating it hot, but is OK in this instance since the pasta will be served cold. It also keeps the pasta **loose for the salad**. When left unrinsed, the starchy coating can make the pasta gummy and clump together.

For a dish where you want the pasta cold and distinct, rinse well after cooking to remove extra starch and cool down the pasta. Drain well Toss with oil. Let it sit a minute or two and toss again adding a bit more oil if needed. You have to keep tossing them frequently until evenly coated with oil to break up any sticking that occurs before it gets too strong. Do not pack them tightly for storage, keep them as loose as possible stored in the big metal trays with lids and even a 3rd container if need. DO NOT PUT THEM IN BIG TALL TUBS OR THE WEIGHT OF THE PASTA WILL WEIGH DOWN THE MASS AN GUM IT UP!

1. Make Dressing and store in fridge
2. Thursday morning mix all together adding in parmesan cheese to coat