



Broccoli Cheddar Pasta Salad



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Introduction

Broccoli Cheddar Pasta Salad is a delicious, hearty dish that combines tender pasta with fresh broccoli and creamy cheddar cheese. Perfect for picnics, potlucks, or as a side dish at family gatherings, this salad is not only flavorful but also easy to prepare. The incorporation of a zesty dressing adds an exciting dimension to the dish, making it a favorite among both kids and adults. This recipe is ideal for anyone looking for a quick yet satisfying meal or side.

Detailed Ingredients with measures

Pasta: 8 ounces rotini or any preferred pasta

Broccoli: 2 cups, chopped into small florets

Cheddar cheese: 1 cup, shredded

Red onion: 1/2 cup, finely chopped

Mayonnaise: 1/2 cup

Greek yogurt: 1/4 cup

Dijon mustard: 1 tablespoon

Apple cider vinegar: 1 tablespoon

Salt: to taste

Pepper: to taste

Prep Time

10 minutes

Cook Time, Total Time, Yield

Cook Time: 10-12 minutes

Total Time: 20-25 minutes

Yield: Serves 4-6 people



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Detailed Directions and Instructions

Step 1: Cook the Pasta

Begin by boiling a large pot of salted water. Add the pasta to the boiling water and cook according to the package instructions until al dente. Once cooked, drain the pasta and set aside to cool.

Step 2: Prepare Vegetables

While the pasta is cooling, you need to chop the broccoli into small florets. Also, dice the red bell pepper into small pieces.

Step 3: Make the Dressing

In a mixing bowl, combine mayonnaise, sour cream, Dijon mustard, and shredded cheddar cheese. Mix until all the ingredients are fully integrated.

Step 4: Combine Ingredients

In a large mixing bowl, combine the cooled pasta, chopped broccoli, and diced red bell pepper. Pour the dressing over the pasta and vegetables, then mix thoroughly until all ingredients are well coated.

See also [Strawberry Cheesecake](#)

Step 5: Chill and Serve

Cover the bowl with plastic wrap and refrigerate for at least 30 minutes before serving, allowing the flavors to meld together.

Notes

Note 1: Pasta Type

You can use any shape of pasta, such as rotini, fusilli, or penne, depending on your preference.

Note 2: Cheese Options

Feel free to substitute the cheddar cheese with another type like Monterey Jack or Pepper Jack for a different flavor.

Note 3: Additional Ingredients

Consider adding other vegetables like cherry tomatoes or green onions for extra color and taste.

Note 4: Storage

Store leftovers in an airtight container in the refrigerator for up to 3 days.

Note 5: Serving Suggestions

This pasta salad pairs well with grilled chicken or as a side dish for summer barbecues.



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Cook techniques

Click next page below