

Italian Pasta Salad

The BEST Italian Pasta Salad recipe is easy to make, loaded with all the good stuff, and tossed in zesty homemade dressing. It will be the star of your potluck!



4.98 from 398 votes

Prep Time	Cook Time	Refrigerate	Total Time
10 mins	15 mins	1 hr	1 hr 25 mins

Course: Main Course, Salad, Side Dish Cuisine: American, Italian
Servings: 30 Calories: 664kcal Author: Lauren Allen Cost: 8

Ingredients

- 3.75 pound rotini pasta , uncooked
- 30 ounces fresh mozzarella cheese pearls (or chopped into pieces if you can't find pearls)
- 30 ounces salami , pepperoni, or beef summer sausage
- 22.5 ounces black olives , sliced
- 1.88 red onion , diced
- 5.63 cups cherry tomatoes , halved
- 7.5 Tablespoons fresh chopped parsley chopped
- 1.88 cup freshly grated parmesan cheese
- pepperoncinis , sliced (optional)

For the Italian Salad Dressing (or substitute about 1 1/2 cups bottled zesty italian dressing):

- 2.81 cup olive oil
- 0.94 cup red wine vinegar
- 7.5 teaspoons dried parsley flakes
- 7.5 teaspoons dried minced onion
- 7.5 teaspoons fresh lemon juice
- 3.75 teaspoon dried basil
- 3.75 teaspoon dried oregano leaves
- 3.75 teaspoon garlic salt
- 3.75 teaspoon granulated sugar
- 0.94 teaspoon freshly ground black pepper

Instructions

1. Make the salad dressing by combining all ingredients. Store the dressing in the refrigerator for up to 2 weeks. Shake before using.

For the Pasta Salad:

1. Cook pasta according to package instructions. Drain water and rinse pasta with cold water. Allow it to cool for at least 10 minutes.
2. Add pasta to a large bowl and pour half of the salad dressing over it. Toss to combine. Add remaining ingredients and dressing and toss everything to combine.

3. Cover and refrigerate for 1 hour or longer, before serving. Store in the fridge for up to 4-5 days.

Notes

Make Ahead Instructions: Italian Pasta Salad can be made in advance and stored in the refrigerator for up to 4-5 days.

Variations:

- **Add Meat/Protein:** Add cooked chopped ham or chicken.
- **Add Veggies** like chopped cucumber, bell pepper, shredded carrot, or cooked sautéed veggies, like zucchini, asparagus, broccoli.
- **Meatless Italian Pasta Salad:** Leave the meat out and add extra vegetables.
- **Swap the Noodles:** Use farfalle, penne, or any favorite bite-size pasta.
- **Gluten Free:** Use your favorite gluten free bite size pasta noodles. We have had great luck with the Barilla rotini pasta.

Nutrition

Calories: 664kcal | Carbohydrates: 49g | Protein: 23g | Fat: 42g | Saturated Fat: 11g | Polyunsaturated Fat: 4g | Monounsaturated Fat: 24g | Cholesterol: 50mg | Sodium: 1559mg | Potassium: 384mg | Fiber: 3g | Sugar: 4g | Vitamin A: 557IU | Vitamin C: 10mg | Calcium: 243mg | Iron: 2mg



Recipe Link



Recipe Video

<https://tastesbetterfromscratch.com/italian-pasta-salad/>