

# Tangy Crisp Vegetable and Pasta Salad

**Makes:** 6 servings

## Ingredients

**1/2 cup** pasta, uncooked (such as shells, macaroni, etc)  
**1/4 cup** vinegar  
**2 tablespoons** sugar  
**1/2 teaspoon** garlic powder  
**1/8 teaspoon** black pepper  
**1/2** cucumber (medium, peeled, seeded, and coarsely chopped)  
**1/2** carrot (medium, thinly sliced)  
**1/2** tomato (medium, coarsely chopped)  
**1/4** green pepper (coarsely chopped)  
**1/2 cup** broccoli florets (coarsely chopped)  
**1/2 cup** radishes (thinly sliced)  
**2 tablespoons** onion, green or red (coarsely chopped)

## Directions

1. Wash your hands and work area.
2. Cook pasta according to package directions but do not add salt to cooking water. Drain, rinse with cool water, and drain again.
3. Meanwhile, in a small saucepan, combine vinegar, sugar, salt, garlic powder and black pepper. Stir and heat over medium heat until sugar is dissolved, but do not boil. Let cool.
4. Rinse, drain, and chop remaining ingredients. Combine in a shallow container, such as an 8x8 inch pan.
5. Add cooked pasta, and vinegar mixture. Mix gently.

## Nutrition Information

Key Nutrients	Amount	% Daily Value*
Total Calories	NA	
Total Fat	NA	
Protein	2 g	
Carbohydrates	12 g	4%
Dietary Fiber	1 g	4%
Saturated Fat	NA	
Sodium	NA	

6. Cover and refrigerate overnight to allow flavors to blend.

7. Serve cold using a slotted spoon.

8. Cover and refrigerate leftovers within 2 hours.

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