

Spooky Pasta Salad

Ingredients:

- 1 pound Halloween pasta
- 1 cup zesty Italian salad dressing
- 1/2 cup creamy Ranch salad dressing
- 1 pound thick cut bacon cut into strips or crumbled
- 2 cups cherry tomatoes cut in half
- white and yellow cheese cubes
- 1/3 cup red onion diced
- 1/2 cup fresh basil leaves, chopped
- Salt and pepper to taste
- *Optional: Skeleton silicone molds*

Directions

1. Preheat oven to 425 degrees.
2. Bring a large pot of salted water to boil. Add pasta and cook until al dente, about 10 minutes.
3. Place bacon in a single layer on a baking sheet and cook for 20 minutes or until desired crispiness
4. Place one cheese cube into each silicone tray. Place in the oven for 4-5 minutes, or until melted. Place in the fridge to cool.
5. Drain pasta and rinse under cold water until cool.
6. Place cooled pasta in a large serving bowl; set aside.
7. In a small bowl combine zesty Italian dressing and ranch, mix well. Add dressing to pasta and toss well to coat pasta.
8. Add bacon, tomato, basil, skeleton cheese and onion to the pasta bowl, mix well to combine, and season with salt and pepper as desired. Serve at once, or chill until needed.

MADE WITH LOVE

by Teresa Forehand