

Patriotic Pasta Salad

INGREDIENTS

- 1 pound bow tie pasta - this is what i used!
- 1 cup zesty Italian salad dressing
- 1/2 cup creamy Ranch salad dressing
- 1 pound thick cut bacon cut into strips or crumbled
- 2 large ripe tomatoes diced
- 2 cups cherry tomatoes cut in half
- 10 leaves crispy romaine lettuce washed, dried, and chopped into bite sized pieces
- 1/3 cup red onion diced
- 1/2 cup fresh basil leaves, chopped
- Salt and pepper to taste
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DIRECTIONS

1. Bring a large pot of salted water to boil. Add pasta and cook until al dente, about 10 minutes.
2. Drain pasta and rinse under cold water until cool.
3. While the water is coming to a boil, heat a skillet over medium heat; add bacon strips, and cook until crispy, about 4 minutes on each side. Transfer bacon to a paper towel lined plate.
4. Place cooled pasta in a large serving bowl; set aside.
5. In a small bowl combine zesty Italian dressing and ranch, mix well. Add dressing to pasta and toss well to coat pasta.
6. Add bacon, lettuce, tomato, basil 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.