

20-minute Blt Easy Pasta Salad

written by The Recipe Exchange | July 1, 2015

Ingredients

1 pound bow tie pasta
1 cup Kraft Zest Italian Salad Dressing
1/2 cup Kraft Creamy Ranch
1 pound thick cut bacon, fried until crispy then cut into strips or crumbled
2 large ripe tomatoes, diced (heirlooms work great here if you can get your hands on them)
10 leaves of crispy romaine lettuce, washed / dried / and cut chopped into bite sized pieces
1 VERY small onion red onion, diced
Salt and pepper, to taste

Directions

Bring a large pot of salted water to boil. Add pasta and cook until al dente, about 10 minutes.

Drain pasta and rinse under cold water until cool.

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.

Place cooled pasta in a large serving bowl; set aside.

In a small bowl combine zesty Italian dressing and ranch, mix well. Add dressing to pasta and toss well to coat pasta.

Add bacon, lettuce, tomato, 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.