



WW Pasta Salad with Tomato & Basil

Servings: 0

6 servings (3/4 c per serving). 5 WW pts. Can be made ahead but best if freshly made. If made ahead keep dressing separate & toss before serving. Use nice ripe tomatoes for best flavor. Substitute beefsteak or grape tomatoes if plum aren't beautifully ripe.

Ingredients

- 6 oz mini farfelle or bow tie pasta (about 2 c)
 - 1/3 c light mayo
 - 1 T red wine vinegar
 - 1/2 t salt
 - 1/4 t fresh ground pepper
 - 3 med plum tomatoes, seeded & diced (can substitute diced beefsteak or halved grape tomatoes)
 - 1 sm carrot, diced
 - 1/3 c chopped fresh basil
 - 3 T chopped red onion
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Directions

In Lg pot of lightly salted boiling water, cook pasta according to pkg directions. Drain & rinse under cold running water; drain well.

In med bowl combine mayo, vinegar, salt & pepper. Add pasta, tomatoes, carrot, basil & onion to bowl; toss to mix & coat.

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