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| Asiago Pasta SaladIngredients:1-pound bow tie pasta - cooked, drained, cold¾ cups mayo1 tablespoon red wine vinegar½ teaspoon garlic powder½ teaspoon ground pepper4-ounce jar pimentos – drained1 -3.8 ounce can slice olives - drained5 ounces Asiago cheeseA plate of food  Description automatically generatedDirections:Cook the pasta until al dente. While the pasta is cooking, combine the mayonnaise, red wine vinegar, garlic powder, ground pepper. Whisk to combine. Drain and rinse in cold water. Let it drain well. Toss the pasta in half the mayonnaise, cover and chill for about an hour. Remove from fridge and toss the rest of the ingredients and remaining dressing. Chill until ready to serve.  |  |