



BLT Pasta Salad

serves 4

12 oz corkscrew shaped pasta (about 4 cups cooked)

1/2 c milk

1/2 c mayonnaise

1/4 c sour cream

4 T chives, snipped

1/2 T fresh thyme

1/2 t minced garlic

salt and pepper to taste

6 slices cooked bacon, torn or crumbled

1 cup grape tomatoes, halved

2 cups chopped Romaine lettuce

After pasta is cooked and drained, toss it with 1/4 cup milk and set aside.

In a small bowl whisk together 1/4 cup milk, mayonnaise and sour cream. Stir in thyme, garlic, salt and pepper, and chives (reserving a pinch for garnish).

In a large bowl combine the pasta, bacon, tomatoes and lettuce.
Pour mayonnaise mixture over it and gently stir until coated.

Garnish with reserved chives and serve room temperature.

THE CULINARY PLAYGROUND
16 MANNING ST. DERRY, NH
WWW.CULINARY-PLAYGROUND.COM