



Curry Pasta Salad Recipe

Prep Time: 30 minutes

Serves: 1 salad bowl



Ingredients

- 1 Bag pasta Shells
- 1 green pepper
- 1 Sweet onion
- 1 Cup tomato sauce
- ½ Cup Vinegar
- ½ Cup oil
- ¾ Cup Sugar
- 2 Tablespoons curry powder
- Tabasco Sauce
- Pepper to taste
- fresh parsley for garnish

Directions

1. Cook pasta in salt water until al dente and drain when cooked.
2. Dice green pepper & onion into small pieces, and then add it to the cooked pasta.
3. Mix all the other ingredients to make the sauce and mix thoroughly into the pasta.
4. Refrigerate – (the left overs-if any- tastes even better the following day when the pasta has absorbed some of the sauce)