



SPINACH AND PASTA SALAD WITH LEMON-ROSEMARY VINAIGRETTE

INGREDIENTS

- 2 cups/500 mL uncooked tri-color rotini or rotelle pasta
- 1 tbsp/15 mL *Watkins Chicken Soup & Gravy*
- 1 cup/250 mL fresh spinach leaves, sliced into thin strips
- 1/4 cup/60 mL sliced green onions
- 3 tbsp/45 mL fresh lemon juice
- 4 tsp/20 mL oil
- 2 tsp/10 mL prepared mustard
- 1 to 1-1/2 tsp/5 to 7.5 mL, *Watkins Organic Rosemary*
- 1 tsp/5 mL *Watkins Organic Garlic Powder*
- 1/4 tsp/1.2 mL *Watkins Organic Lemon Pepper Blend*
- To taste, freshly-ground *Watkins Organic Mediterranean Sea Salt Grinder*

Directions

Cook pasta according to package directions, substituting the soup base for salt called for in directions; drain and rinse with cold water. Combine pasta, spinach and green onions in glass serving bowl. In small bowl, combine remaining ingredients; mix well. Pour over pasta/spinach mixture. Toss well to combine. Serve at room temperature or slightly chilled.