

7-LAYER PASTA SALAD

INGREDIENTS

- KOSHER SALT
- 8 OZ FARFALLE (ABOUT 2 CUPS)
- 2 STALKS BROCCOLI, CUT INTO FLORETS
- 1/2 CUP MAYONNAISE
- 1/2 CUP BUTTERMILK
- 1/4 CUP PLUS 1 TBS CHOPPED CHIVES
- 1/4 CUP CHOPPED FRESH PARSLEY
- JUICE OF 1 LIME
- FRESHLY GROUND BLACK PEPPER
- 2 AVOCADOS, DICED
- 1 12 OZ PIECE DELI HAM, DICED
- 8 OZ YELLOW CHEDDAR CHEESE, SHREDDED
- 1 SMALL HEAD ROMAINE LETTUCE, SLICED
- 2 TOMATOES, DICED

DIRECTIONS:

- BRING A LARGE POT OF SALTED WATER TO A BOIL, ADD THE PASTA AND COOK UNTIL AL DENTE, ADDING BROCCOLI DURING THE LAST 4 MIN OF COOKING. DRAIN AND RINSE UNDER COOL WATER; SHAKE OFF THE EXCESS. REMOVE BROCCOLI AND PAT DRY.
- WHISK THE MAYONNAISE, BUTTERMILK, 1/4 CUP CHIVES, THE PARSLEY, HALF OF THE LIME JUICE, 1/4 TSP SALT, AND PEPPER TO TASTE. TOSS THE PASTA AND A FEW TBSP OF THE DRESSING IN A MEDIUM BOWL.
- ASSEMBLE THE SALAD: TOSS THE AVOCADOS WITH THE REMAINING LIME JUICE IN A LARGE GLASS SERVING BOWL AND SEASON WITH SALT; ARRANGE IN AN EVEN LAYER. TOP WITH LAYERS OF THE HAM, BROCCOLI, PASTA, CHEESE, LETTUCE AND TOMATOES. DRIZZLE SOME OF THE REMAINING DRESSING ON TOP AND SPRINKLE WITH THE REMAINING 1 TBS CHIVES, OR COVER AND REFRIGERATE THE SALAD AND DRESSING SEPARATELY UP TO 6 HOURS.

Side Dishes

CORN SALSA

INGREDIENTS:

- 1 15-OZ CAN YELLOW CORN-DRAINED
- 1 15 OZ CAN WHITE CORN-DRAINED
- 1 4 OZ CAN CHOPPED GREEN CHILIES-DRAINED
- 1 2.5 OZ CAN SLICED BLACK OLIVES-DRAINED
- 4 SCALLIONS, FINELY CHOPPED
- 2 TOMATOES, FINELY CHOPPED
- 2 JALAPENO PEPPERS, SEEDED AND CHOPPED
- 3 TBSP WHITE VINEGAR
- 1/3 CUP OLIVE OIL
- KOSHER SALT
- 1 TBS FINELY CHOPPED CILANTRO

DIRECTIONS:

- MIX THE YELLOW AND WHITE CORN, CHILIES, OLIVES, SCALLIONS, TOMATOES, JALAPENOS, VINEGAR, OLIVE OIL AND 1/4 TSP SALT IN MEDIUM BOWL. CHILL AT LEAST 1 HOUR.
- JUST BEFORE SERVING, ADD THE CILANTRO TO THE SALSA

POTATO SALAD

INGREDIENTS:

- 5 LBS CHOPPED RED POTATOES
- 3 CUPS MAYONNAISE
- 2 CUPS FINELY CHOPPED PICKLES
- 5 HARD-COOKED EGGS, CHOPPED
- 1/2 CUP CHOPPED RED ONION
- 1/2 CUP CHOPPED CELERY
- 4 TBSP PREPARED MUSTARD
- 1 TBSP APPLE CIDER VINEGAR
- 1 TSP SALT
- 1/2 TSP GROUND BLACK PEPPER

DIRECTIONS:

- PLACE POTATOES INTO A LARGE POT AND COVER WITH SALTED WATER; BRING TO A BOIL. REDUCE HEAT TO MEDIUM-LOW AND SIMMER UNTIL TENDER, ABOUT 10 MINUTES. DRAIN. RETURN POTATOES TO EMPTY POT TO DRY WHILE YOU MIX THE DRESSING. SPRINKLE WITH SALT.
- STIR MAYONNAISE, PICKLES, HARD-COOKED EGGS, RED ONION, CELERY, MUSTARD, CIDER VINEGAR, 1 TEASPOON SALT, AND PEPPER TOGETHER IN A LARGE BOWL. FOLD POTATOES INTO THE MAYONNAISE MIXTURE. ALLOW TO CHILL AT LEAST SIX HOURS, OR OVERNIGHT, BEFORE SERVING.