

Broccoli Bowtie Pasta Salad

Broccoli bowtie pasta salad — farfalle pasta is tossed in a sweet and tangy mayonnaise dressing with broccoli, grapes, bacon and chopped pecans in this unique and tasty salad.

Ingredients

- 8 ounces farfalle (bow-tie) pasta
- 1 cup mayonnaise
- 1/4 cup sugar
- 1/4 cup diced red onion
- 1/4 cup red wine vinegar
- 1 teaspoon salt
- 4 cups fresh broccoli floretes, chopped small
- 2 cups seedless red grapes, halved
- 1 cup chopped pecans, toasted
- 6 cooked bacon slices, crumbled

Directions

1. Prepare pasta according to package directions. Rinse with cold water and drain.
2. Whisk together mayonnaise, sugar, red onion, vinegar and salt in a large bowl.
3. Add broccoli, pasta, and grapes, and stir to coat. Cover and chill 3 hours. Stir bacon and pecans into salad just before serving.

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