

# chattavore

## BLT PASTA SALAD

Prep time: 15 minutes

Cook time: 20 minutes

Serves 4 as a main dish or 8 as a side dish

- 8 ounces short pasta like rotini or penne
- 1/4 cup mayonnaise
- 2 tablespoons buttermilk
- 1 green onion, thinly sliced
- 1/4 teaspoon paprika
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon dry dill weed
- 1/8 teaspoon cayenne (optional)
- 8 strips bacon, cooked until crisp, drained, and crumbled
- 1 pint grape tomatoes, washed and halved
- 1/2 head romaine lettuce, chopped into bite-size pieces, rinsed, and dried

1. Bring a large pot of salted water to a boil. Cook the pasta according to the package directions.
2. While the pasta is cooking, whisk together the mayonnaise, buttermilk, green onion, paprika, salt, and cayenne. Set aside.
3. Drain the pasta and rinse with cold water. Allow to drain for five minutes, shaking the colander occasionally.
4. Place the pasta in a large bowl. Add the lettuce, tomato, bacon, and dressing and stir to combine. Serve immediately or chill before serving.