

Salad

Pasta Salad with Melon

Rachael Ray

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Servings: 6

1 tablespoon lime juice
1 tablespoon lemon juice
1 tablespoon orange juice
1 tablespoon white vinegar
1 tablespoon Dijon mustard
1/2 cup extra-virgin olive oil
1 pound cooled cooked rotini
1/4 cup Romano cheese, shredded
1 1/2 cups canteloupe balls
1 1/2 cups honeydew balls
1 red onion, sliced

In a bowl, whisk the lime juice, lemon juice, orange juice, vinegar, mustard and olive oil. Season.

In another bowl, mix the pasta, Romano, canteloupe, honeydew and red onion.

Toss the salad with the dressing.

Per Serving (excluding unknown items): 192 Calories; 19g Fat (88.9% calories from fat); 2g Protein; 3g Carbohydrate; 1g Dietary Fiber; 5mg Cholesterol; 88mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 3 1/2 Fat; 0 Other Carbohydrates.