

BLT PASTA SALAD

Gluten Free • Dairy Free • Delicious



- Prep Time: 10 minutes
- Cook Time: 20 minutes
- Ready in: 2 hours



Ingredients

- 1-12 oz box Gluten Free Bow Tie Pasta (such as Jovial brand)
- 1 heart of romaine lettuce, washed and chopped
- 1 pint grape tomatoes, cut in half
- 1 cup crumbled bacon (such as Epic brand bacon bits or Applegate Farms)
- 3/4 cup homemade dairy free ranch dressing (or store bought)
- 1/4 cup + 2 Tablespoons barbecue sauce (homemade or store bought, more or less to your liking)

Notes

Some bacon contains dairy ingredients. Choose a brand that does not contain lactic acid starter culture, which is a milk product. We love Applegate Farms!

Method

01

First, cook the noodles according to package instructions. Drain and rinse the noodles with cold water. (I know most cooks frown upon rinsing pasta, but I rinse mine when I make pasta salad because it helps the noodles cool down and keeps them from sticking together.) Dump the noodles into a large mixing bowl and let them cool to room temperature, about 10 minutes or so.

02

While the noodles are cooking, get the bacon ready. If you are cooking a fresh batch of bacon, go ahead and do it now. Then wash and chop the lettuce and tomatoes, and set them aside. Mix together the ranch and barbecue sauce and set that aside too.

03

After the noodles are cool, toss in the tomatoes and crumbled bacon, then drizzle about half of the dressing on top. Toss it together, coating everything completely with the sauce. Refrigerate for an hour (but the more, the better so that the noodles soak up all the flavor of the sauces). When ready to serve, toss in the lettuce and pour the remaining sauce on top and toss to coat again.

