

Mason Jar Pasta Salad

INGREDIENTS

- 4 oz. farfalle
- 4 oz. low-fat baby bocconcini cheese
- 1 cup/5 oz. halved heirloom cherry tomatoes
- 1 cup/5 oz. chopped cucumber
- 1 cup/5 oz. chopped red pepper
- 1/2 cup/2.5 oz. chopped red onion
- 2 cups/2 oz. baby spinach

RED WINE VINAIGRETTE

- 3 tbsp. extra-virgin olive oil
- 1 tbsp. finely chopped fresh parsley
- 4 tsp. red wine vinegar
- 1 tsp. Dijon mustard
- 1/2 tsp. dried oregano
- 1/4 tsp. each salt and pepper

DIRECTIONS

1. Cook pasta according to package directions. Drain and set aside; let cool.
2. Divide pasta and cheese among four (8 oz.) Mason jars. Toss together tomatoes, cucumber, red pepper and onion. Divide evenly among jars.
3. Red Wine Vinaigrette: Whisk together oil, parsley, vinegar, mustard, oregano, salt and pepper.
4. Drizzle vinaigrette over tomato mixture; top with spinach. Cover and refrigerate for up to 4 hours. Shake before serving.