

A Sutherland Belle

BLT Pasta Salad

INGREDIENTS

- 10 slices bacon, cooked and chopped into one-inch pieces
- 16 oz. Orecchiette whole wheat pasta, or small shells or bow tie – I use DeLallo
- ¾ cup mayonnaise
- Juice of 1 lemon
- ¾ teaspoon salt
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ¾ teaspoon white pepper
- 2 tablespoons fresh dill
- 1 cup halved cherry tomatoes
- 10 oz. cup frozen English peas, steamed
- 1 head romaine lettuce, chopped

INSTRUCTIONS

1. Cook the bacon until crisp; set aside on a paper towel. Crumble when cooled.
2. Cook pasta in heavily salted water according to package directions; strain and cool.
3. In a small bowl, make the dressing--add the mayonnaise, lemon, salt, garlic and onion powders, pepper, and 1 tablespoon dill.
4. In a large bowl, add the cooled pasta, tomatoes, peas, and remaining dill. Toss to combine.
5. Add the dressing to the mixture; toss gently and refrigerate for 30 minutes.
6. Add in bacon and lettuce right before serving.