crispy pasta caesar salad



featured product:
sweet crunchy mix

crispy pasta is having a moment… and this caesar salad totally gets the hype.

with a few simple ingredients and a quick bake, we've made bowtie pasta the new must-have topping. add in our protein-boosted dressing for a quick and easy dinner that feels a little extra—in the best way.

ingredients

salad:
2 cups cooked bowtie pasta
1 tablespoon olive oil
1 teaspoon nutritional yeast
½ teaspoon garlic powder
½ teaspoon sea salt
¼ teaspoon onion powder
1 clamshell **organicgirl sweet crunchy mix**

caesar dressing:
? cup greek yogurt
½ cup parmesan cheese, divided
juice of 1 lemon
1 tablespoon dijon mustard
1 teaspoon worcestershire sauce
1 teaspoon garlic powder
½ teaspoon sea salt
2 tablespoons olive oil

directions

crisp the pasta:
1. preheat the oven to 400°F.

2. add the cooked pasta to a baking sheet and toss with olive oil, nutritional yeast, garlic powder, sea salt, and onion powder; spread into an even layer.

3. bake for 15–20 minutes, tossing halfway through, until the pasta is crispy and golden.

make the dressing:
4. in a bowl, whisk together the greek yogurt, half of the parmesan, lemon juice, dijon mustard, worcestershire sauce, garlic powder, sea salt, and olive oil until smooth.

assemble the salad:
5. add the sweet crunchy mix to a large bowl.

6. top with the crispy pasta and remaining parmesan cheese.

7. drizzle the dressing over the salad and toss until everything is evenly coated.

8. serve immediately and enjoy.