

Grilled Veggie Pasta Salad

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Ingredients

3 c. cooked pasta shells

15 oz. canned black beans, drained and rinsed

8 oz. canned, diced fire roasted tomatoes with garlic, oregano, basil

2 ears of corn, shucked and drizzled with olive oil and salt

1/3 large zucchini cut into 1 inch slices and drizzled with olive oil and salt

1/2 small yellow onion drizzled with olive oil and salt

3/4 c. Ken's Steakhouse Lite Caesar Dressing

Freshly grated parmesan

Grill the corn, zucchini and onion over a medium low flame until desired tenderness is reached.

Let cool about 20 minutes.

In a large bowl, trim the corn kernels from the cob directly into the bowl.

Chop the zucchini and onion into large chunks and add to the bowl.

Add the beans, tomatoes, pasta and dressing and mix well.

Refrigerate for 30 minutes or overnight and serve with fresh grated parmesan.