



7 Layer Pasta Salad

PREP TIME

20 Min

TOTAL TIME

30 Min

SERVES

8



Layer broccoli, farfalle, ham, cheese, lettuce, and herbs to make this delicious pasta salad that would be perfect as a side or main dish.

DIRECTIONS FOR: 7 LAYER PASTA SALAD

INGREDIENTS

Kosher salt

8 ounces farfalle (about 4 cups)

2 stalks broccoli, cut into florets

½ cup mayonnaise

½ cup buttermilk

¼ cup plus 1 tbsp fresh chives, chopped

¼ cup fresh parsley, chopped

Juice of 1 lime

Freshly ground pepper

2 avocados, diced

1 12-ounce piece deli ham, diced (about 2 cups)

8 ounces yellow cheddar cheese, shredded

1 small head romaine lettuce, sliced

2 tomatoes, diced

DIRECTIONS

1. Bring a large pot of salted water to a boil. Add the pasta and cook until al dente (about 2 minutes less than the label directs), adding the broccoli during the last 4 minutes of cooking. Drain the pasta and broccoli and rinse under cool water; shake off the excess. Remove the broccoli and pat dry.
2. Whisk the mayonnaise, buttermilk, 1/4 cup chives, the parsley, half of the lime juice, 1/4 teaspoon salt, and pepper to taste. Toss the pasta and a few tablespoons of the dressing in a medium bowl.
3. Assemble the salad: Toss the avocados with the remaining lime juice in a large glass serving bowl and season with salt; arrange in an even layer. Top with layers of the ham, broccoli, pasta, cheese, lettuce and tomatoes. Drizzle some of the remaining dressing on top and sprinkle with the remaining 1 tablespoon chives, or cover and refrigerate the salad and dressing separately up to 6 hours. (Bring to room temperature before serving.)

TIPS AND SUBSTITUTIONS

Photograph by Yunhee Kim

Recipe courtesy of Food Network Magazine

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