

Wacky Mac Broccoli & Sun-Dried Tomato Salad

- ▶ 1 bunch broccoli, sliced 1/8" up to crowns
- ▶ 1 cup sun-dried tomatoes, julienne cut, approximately 3.5 oz.
- ▶ 1/2 cup olive oil
- ▶ 1/2 cup diced red bell pepper
- ▶ 4 cloves garlic, peeled & minced
- ▶ 12 ounce pkg **Wacky Mac**
- ▶ 4 tablespoons pine nuts (optional, as garnish)
- ▶ salt and pepper to taste

Preparation: Heat the olive oil in a skillet over medium heat. Add broccoli, sun-dried tomatoes (including oil if packed in oil) and red pepper and saute until broccoli is tender, about six minutes. Add garlic and heat for another two minutes, being careful not to burn the garlic. Remove skillet from heat. Prepare Wacky Mac according to package instructions, rinse in cold water, and add to skillet. Add pine nuts to skillet, toss salad and transfer to serving bowl. Salt and pepper to taste. Serve warm or chilled.