

Betty Crocker

PRINT



Winter Fruit Pasta Salad



Pastabilities? Try apples, pears, cranberries and a tangy orange dressing.

Prep Time: 20 min

Total Time: 50 min

Makes: 8 servings



5 Ratings

4 Reviews

- 1 cup uncooked small pasta shells (4 ounces)
- 1 medium apple, chopped (1 1/4 cups)
- 1 medium pear, chopped (1 1/4 cups)
- 4 medium green onions, chopped (1/4 cup)
- 1/4 cup chopped pecans
- 1/4 cup dried cranberries
- 1/3 cup mayonnaise or salad dressing
- 3 tablespoons orange marmalade
- 1/2 teaspoon dried marjoram leaves
- 1/4 teaspoon salt

1. Cook and drain pasta as directed on package. Rinse with cold water; drain.
2. In large glass or plastic bowl, mix pasta, apple, pear, onions, pecans and cranberries. Mix all remaining ingredients; stir into pasta mixture.
3. Cover and refrigerate at least 30 minutes until chilled.

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Substitution

Dried cherries, dried blueberries or raisins can be used instead of the dried cranberries.

Success

Crisp red eating apples, such as Gala, Cortland, Delicious and Braeburn, are the best choices for this recipe.

Special Touch

Consider the pasta possibilities! Instead of pasta shells, use fun holiday pasta shapes such as trees, stars, bells or ornaments.

Nutrition Information:

1 Serving: Calories 200 (Calories from Fat 90); Total Fat 10g (Saturated Fat 1g, Trans Fat ncg); Cholesterol 5mg; Sodium 130mg; Total Carbohydrate 26g (Dietary Fiber 2g, Sugars ncg); Protein 3g **Percent Daily Value*:** Vitamin A 2%; Vitamin C 8%; Calcium 2%; Iron 4% **Exchanges:** 1 Starch; 1 Fruit; 0 Other Carbohydrate; 0 Vegetable; 1 1/2 Fat **Carbohydrate Choices:** nc
*Percent Daily Values are based on a 2,000 calorie diet.

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