

### Perfect pasta salad: the six golden rules

**1. GIVE IT A RINSE**

Starch released by cooking is good in a hot pasta dish, because it helps the sauce cling. In a pasta salad, though, the starch soaks up the dressing and makes the dish gummy. To avoid this, rinse hot pasta with plenty of cold water and then let it drain.

**2. TOSS WITH OIL**

Even rinsed, drained pasta sticks together if it's chilled. Mixing in olive oil is part two of preventing clumping.

**3. KEEP IT FRESH** You can prep ingredients and cook the pasta a day or two ahead, but wait until right before serving to toss everything together.

**4. MATCH THE PASTA**

So that you get a nice balance in every bite, keep your main ingredients similar in shape and size to the pasta (cut green beans with penne, for instance, and shredded chicken with orzo).

**5. GIVE IT CRUNCH**

Add red onion or crisp bacon for another

layer of texture.

**6. ADD SOME COLOR**

A bright ingredient or two will make your pasta salad stand out from all those beige store-bought salads. Choose from summer's bounty—red bell peppers, tomatoes, yellow corn kernels, green zucchini, and string beans.