BLT Pasta Salad

Servings: 6 | **Difficulty:** Easy | **Prep Time:** 5 minutes | **Total Time:** 25 minutes

About the Dish:

This BLT Pasta Salad brings together everything you love about the classic sandwich in a fresh, flavor-packed summer side. Tender pasta is tossed with crisp lettuce, juicy cherry tomatoes, creamy avocado, red onion, and homemade ranch dressing. Finished with crispy slices of Volpi Pancetta, that delivers a richer, more savory twist than traditional bacon. Fresh, creamy, and packed with classic BLT flavor, it's the kind of summer side dish you'll find yourself making again and again.

Ingredients:

- (8 oz) Volpi Sliced Pancetta
- (1/3 cup) Red Onion
- (3 cups) Romaine Lettuce, chopped
- (1/2 cup) Avocado, cubed
- (2 cups) Cherry Tomatoes, halved
- (1 cup) Cheddar Cheese, shredded
- (12 oz) Farfalle Pasta

For the Dressing:

- (3/4 cup) Mayonnaise
- (3/4 cup) Sour Cream
- (1/4 cup) Milk
- (2 tsp) Lemon Juice
- (1 ½ tsp) Dried Dill Weed
- (3/4 tsp) Garlic Powder
- (3/4 tsp) Onion Powder
- Salt & Pepper, to taste

Directions:

1) Cook pasta according to package directions until al dente. Drain, rinse with cold water, and set aside to cool.
2) Meanwhile, cook pancetta in a skillet over medium heat until golden and crisp. Remove from the skillet, drain any excess grease, and let cool slightly before chopping.
3) To make the dressing, whisk together the sour cream, mayonnaise, milk, lemon juice, and seasonings in a large bowl until smooth and well combined.
4) Add the cooled pasta, pancetta, lettuce, tomatoes, avocado, red onion, and cheese to the dressing. Toss until evenly coated.
5) Serve immediately or refrigerate until ready to serve. Garnish with additional pancetta, tomatoes, avocado, and red onion, if desired.