



## Rasta Pasta Salad

**Yields:** 6 Servings

**Total Time:** 20 Minutes

We're trying to show our eclectic, creative friends an eclectic menu, so for our starch, we're rollin' out something they'd be proud to roll up in Jamaica - Rasta Pasta Salad. We're sure other people have made this, but our version is inspired by Bob Marley as it is the traditional Rasta pasta dish that's served warm. We make a creamy, cheesy sauce with a little jerk seasoning for the Caribbean effect we want, with some tomatoes and other veggies to give us a really different take, and pairs well with everything. Jerk seasoning is one of those things we can't get enough of - a little bit of spice, some cool aromatics that bring out other flavors, and the type of smell you just wanna inhale, just like you're gonna inhale this salad! This stuff is so good you could shred up some chicken and turn this into a whole meal, baby.

### *Ingredients*

- 1 lb penne pasta, cooked, drained
- $\frac{2}{3}$  C mayo
- $\frac{1}{4}$  sour cream
- 2-3 Tbsp jerk seasoning
- Splash of browning sauce
- $\frac{1}{2}$  Tbsp honey
- 1 tsp hot sauce
- 1 tsp garlic powder
- $\frac{1}{2}$  C halved cherry tomatoes
- $\frac{1}{4}$  C sauteed chopped green bell pepper
- $\frac{1}{4}$  C sauteed chopped white onion
- Salt and pepper to taste

### *Directions*

- In a large mixing bowl, mix the sour cream, mayo, jerk seasoning, honey, hot sauce and garlic powder together
- Mix the pasta into the sauce
- Add in the sauteed veggies and the halved cherry tomatoes and mix again

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- Keep adding salt and pepper until you're happy with the taste
- Have a bite and enjoy the flavor burst