

INGREDIENTS

For the salad:

1 dry pint Pure Flavor® Sangria® Medley Tomatoes, halved

3 cups bowtie pasta, cooked

5 strips applewood smoked bacon, cooked and chopped

2 1/2 cups green leaf lettuce, chopped

1/2 red onion, minced

Shredded cheese, optional

Avocado, optional for garnish

For the dressing:

1 cup mayonnaise

1/2 cup sour cream

½ cup buttermilk

1 lemon, juiced and zested

4 tbsp fresh dill, minced

3 tbsp fresh Italian parsley, minced

2 tbsp chives, minced

1tsp garlic, minced

1tsp kosher salt

1/2 tsp coarse black pepper

1/2 tsp garlic powder

1/2 tsp onion powder

1/4 tsp dry mustard powder

1/4 tsp cayenne pepper



DIRECTIONS

- In a medium bowl, whisk together all dressing ingredients. Cover and chill in the fridge for 30 minutes.
- In a large bowl add all the salad ingredients and toss with dressing. Cover with plastic wrap and refrigerate for 30 minutes to allow the flavors to blend and serve.











