

Asiago and Spinach Pasta Salad

4 cups boiling water

4 oz. sun-dried tomatoes

2½ Tbsp. extra virgin olive oil

¼ tsp. ground white pepper

½ tsp. onion powder

2 garlic cloves, crushed

12 oz. wheat rotini (any flavor or shape)

1 bag (10 oz.) **fresh curly leaf spinach**

1 cup grated Asiago cheese

½ cup finely grated Parmesan cheese

In a large bowl, pour boiling water over the sun-dried tomatoes; let stand 10 minutes. Drain, chop, and return to bowl. Add olive oil, pepper, onion powder, and garlic; mix well. Cook pasta according to package directions; drain. Add pasta to tomato mixture and stir. Gently tear curly leaf spinach into smaller pieces and add to bowl. Sprinkle with cheeses and toss.