

Japanese Pink Sauce Pasta

Prep: 20 min.

Serves: 6-8

Ingredients:

12 oz. Tri-Color Rotini pasta, cooked and drained (or your favorite pasta)
1 - 14 ½ oz can petite diced tomatoes or fresh cherry tomatoes
1 - 2 ¼ oz can sliced black olives ½ cup grated carrots
¼ - ½ cup finely chopped green onions 1 cup Velveeta shreds
¼ cup finely chopped green or red pepper (optional)
4-6 strips of bacon, crisply cooked and crumbled (optional)
1 - 1 ½ cups Japanese Pink Sauce to desired consistency
Salt, black pepper, and red pepper to taste

Directions:

Mix all ingredients together in large bowl. Refrigerate overnight before serving. Add chicken, ham, or tuna to make this a complete meal. Also substitute your favorite veggies for those listed.
Very versatile recipe!