

Pink Hibiscus No Mayo Pasta Salad

Ingredients

- ½ lb. pasta (something bite-sized with texture, such as fusilli, chifferi, orecchiette, etc.)
- One batch of [Hibiscus Dressing](#)
- 1 stalk of celery
- 4-5 mini bell peppers (or 1 large bell pepper)
- 5 small red radishes
- ½ small onion
- A few springs of fresh parsley

Steps

1. Before you get started, prepare a batch of [hibiscus salad dressing](#). Bring a pot of water to a boil, season it with salt, and cook the pasta as directed on the package.
2. While the pasta cooks, wash your celery and chop it into small pieces. Cut your mini bell peppers into small rings, and your radishes into small slices. Give the onion a medium-sized dice. Finely chop the parsley, stems and all.
3. Drain the pasta, rinse under cold water, and place in a large bowl. Add the vegetables and about ¾ cup of the hibiscus dressing. Toss well to combine. Add more dressing to taste. Refrigerate until serving, and serve with extra dressing as desired.

