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**JIMMY BUFFETT PASTA SALAD**

Delight in the tropical flavors of Jimmy Buffett Pasta Salad. A refreshing medley of fresh veggies, penne pasta, and zesty dressing. A taste of paradise in every bite!"

### EQUIPMENT

* Large pot
* Strainer
* Mixing bowl
* Cutting Board and Knife
* Salad Tongs or Spoons
* Serving bowl

### INGREDIENTS

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* Penne pasta 2 cups cooked and cooled
* Pineapple 1 cup diced
* Mango 1 cup diced
* Red bell pepper 1 chopped
* Red onion 1/4 cup finely chopped
* Cilantro 1/4 cup chopped
* Macadamia nuts 1/4 cup chopped
* Lime juice 1/4 cup
* Mayonnaise 1/2 cup
* Greek yogurt 1/2 cup
* Honey 1 tablespoon
* Salt and pepper to taste

### INSTRUCTIONS

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* Begin by boiling the penne pasta in a large pot of salted water according to the package instructions until it's fully cooked and tender. Drain and rinse the pasta under cold water to stop the cooking process, and let it cool completely.
* In a large mixing bowl, combine the cooked and cooled penne pasta with diced pineapple, mango, red bell pepper, red onion, cilantro, and chopped macadamia nuts.
* In a separate small bowl, whisk together lime juice, mayonnaise, Greek yogurt, honey, salt, and pepper to create the delightful dressing.
* Pour the dressing over the pasta and toss everything together until the ingredients are well coated.
* Cover the bowl and refrigerate for at least 30 minutes to let the flavors mingle.
* Serve chilled, and savor the refreshing taste of the islands in every bite of this delicious "Jimmy Buffett Pasta Salad"! Enjoy your tropical feast!