

Creamy Cheddar Cheese Pasta Salad



Ingredients:



- 1 (16-ounce) box cellentani pasta
- 1/4 cup red bell pepper, finely diced
- 1/4 cup yellow bell pepper, finely diced
- 1/4 cup orange bell pepper, finely diced
- 1/4 cup celery, finely diced
- 1 cup mayonnaise
- 1/2 cup [Hiland Dairy Sour Cream](#)

- 2 tablespoons white sugar
- 1/4 cup white vinegar
- 1/4 cup [Hiland Dairy Organic Milk](#)
- 2 cups [Hiland Dairy Sharp Cheddar Cheese](#), finely cubed
- Salt and pepper, to taste

Directions:

Boil pasta according to directions until done. Drain well and rinse with cold water until pasta is cool to the touch. Set aside.

In a small bowl, mix the sugar and vinegar until sugar is dissolved.



In a separate bowl, stir together the mayonnaise, sour cream and milk.



Combine the vinegar mixture with the sour cream mixture and stir until well blended.



Pour the pasta into a large mixing bowl and pour the dressing over the top.



Add the cheese, celery and peppers.



Stir until the dressing covers all the pasta. Salt and pepper to taste.

Cover and chill in the refrigerator at least 2 hours before serving.