



**WILLIAM K. NASSER, MD,
DINING A LA HEART 20TH ANNUAL FUNDRAISER**

RADIATORE SALAD WITH SALMON AND BROCCOLI

1 pound radiatore pasta, cooked
2 Tbsp. canola oil
 $\frac{1}{2}$ tsp. black pepper
1 pound cooked salmon
8 oz. blanched broccoli
1 cup diced fresh tomatoes
1 small jalapeno pepper, diced
3 Tbsp. rice wine vinegar

1 bunch green onions, sliced
1 medium cucumber, quartered and sliced
1 yellow pepper, seeded and diced
2 Tbsp. chopped cilantro
3 drops Hot Sauce
2 Tbsp. chopped parsley
2 tsp. oregano

Directions:

Prepare radiatore pasta according to package directions. Toss warm pasta with oil and season with pepper. Set aside until cooled. Add other ingredients and toss until mixed well. Cover, refrigerate until chilled.

Yield: 12 servings

Executive Chef, Agio's, 635 Massachusetts Avenue, Indianapolis, IN 46204 www.agiorestaurant.net

Nutrition Information: 240 Calories, 4 gm fat, 1 gm saturated fat, 0 gm trans fat, 25 mg cholesterol, 30 gm carbohydrate, 3 gm fiber, 15 gm protein, 35 mg sodium

**William K. Nasser, MD 20th Annual Dining A La Heart Fundraiser Event
to benefit THE REVIVING HEART PROGRAM**