

# Lemony Primavera Pasta Salad

**Serves:** 8 to 10

## **Tangy Lemon Dressing:**

½ cup extra-virgin olive oil

¼ cup fresh lemon juice

Zest of one lemon

1 tablespoon capers (optional)

1 clove garlic, roughly chopped

1 teaspoon Dijon mustard

1 teaspoon honey

½ teaspoon kosher salt

¼ teaspoon black pepper

## **Primavera Pasta Salad:**

½ pound asparagus, woody ends trimmed and cut into 2-inch pieces

1 cup sugar snap peas, sliced in half and then cut into thin strips (frozen sweet peas also work)

1 pound small pasta noodles (mini bowtie or penne, orzo, orecchiette, baby shells, etc.)

1 tablespoon extra-virgin olive oil

1 can Cannellini beans, drained and rinsed

4 scallions, finely chopped

5 radishes, thinly sliced

¼ cup Italian parsley, chopped

Lemon Garlic Vinaigrette (see recipe)

Kosher salt

Black pepper

**Directions:**

Fill a large pot of water with water and 2 tablespoons of kosher salt; bring to a boil over high heat.

Meanwhile, prepare the vinaigrette as the water boils. Place all the ingredients in a blender or small food processor and blend until the mixture appears creamy and fully emulsified. The dressing can be prepared several days in advance and refrigerated until ready to use.

Once the water is boiling, add the chopped asparagus and boil until it is just becoming tender, about 2 ½ minutes. Add the sliced peas to the water and stir quickly until they turn bright green, about 10 seconds. Use a slotted spoon to transfer all of the asparagus and peas to the ice water bath and let them sit until they have cooled down. Once cool, transfer the vegetables to a colander to drain thoroughly.

Add the pasta and a dash of salt to the boiling water and cook until al dente, according to the directions on the package. When ready, drain the pasta and immediately rinse it with cold water, using a spoon to toss the pasta until it has cooled down (this stops the pasta from over-cooking).

Transfer the cooled pasta to a large mixing bowl and add the beans. Toss with two-thirds of the vinaigrette until thoroughly coated. Add the asparagus, peas, scallions, radishes, parsley, remaining vinaigrette, ½ teaspoon kosher salt and ¼ teaspoon black pepper. Toss to combine, then taste and adjust seasoning as desired (more salt, pepper, lemon juice, cheese, etc.)

This salad may be served immediately, but it is even better after being refrigerated overnight, or for at least 2 hours before serving, to allow the flavors to meld. The salad may be stored in an airtight container and refrigerated for up to 5 days.