

**Artichoke Pasta Salad with Basil Vinaigrette** (“366 Delicious Ways to Cook Rice, Beans, and Grains” Andrea Chesman)

Yield: 6 servings

¾ lb shells, rotelle or farfalle

2 Tbsp extra-virgin olive oil

6-ounce jar marinated artichoke hearts

2 cups cooked cannelloni (white kidney) beans

1 red bell pepper, diced

1 carrot, diced

1 cup fresh or frozen peas

¼ cup diced red onion

2 Tbsp capers

4 garlic cloves

12 large basil leaves

3 Tbsp freshly squeezed lemon juice

salt and freshly ground black pepper

Cook the pasta in plenty of boiling salted water until al dente. Drain and rinse thoroughly to cool. Add the olive oil to the pasta and toss.

Drain the marinated artichoke hearts, reserving the liquid. Combine the artichokes with the pasta, cannelloni, bell pepper, carrot, peas, onion, and capers. Toss to mix.

To make the dressing, finely chop the garlic and basil in a food processor. Mix in the lemon juice. With the motor running, drizzle in the liquid from the marinated artichokes. Pour over the salad. Toss to mix. Season with salt and pepper to taste and toss again. Serve at once. If the salad is to be held for a few hours, taste before serving. You may want to brighten the flavors with additional lemon juice or salt.