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zesty pasta salad with fresh vegetables & herbs

Lisa knows how to make us all look good. In between critiquing my rouge application ("Like a clown") and my dance skills ("Spazi!"), she has found the time to make us all chefs. If you can boil water, thanks to this quick and easy recipe, you can be Master of the Pasta Salad. With a few chops here and a slice and shake there, this fresh vegetable and herb-loaded pasta salad is tossed in a zesty lemon Dijon dressing in no time at all. You can thank her later, after she has corrected your pronunciation ("It's PAH-stuh, not PAW-stah") and posture.

SERVES: 6-8



julie albert & lisa gnat

ingredients

Pasta Salad

- 1 lb fusilli pasta
- 2 small carrots, peeled, sliced diagonally
- 2 celery stalks, sliced
- 1 red bell pepper, chopped
- 1 cup grape tomatoes, halved
- 1 cup chopped, unpeeled cucumber
- 1 tbsp chopped fresh oregano
- 2 tbsp chopped fresh Italian flat-leaf parsley
- 2 tbsp chopped fresh basil

Lemon Dijon Dressing

- 1/4 cup olive oil
- 3 tbsp fresh lemon juice
- 1 small garlic clove, minced
- 2 tsp honey
- 1 tsp Dijon mustard
- 1/2 tsp whole grain Dijon mustard
- 1/2 tsp lemon zest
- 1 tsp kosher salt
- 1/4 tsp freshly ground black pepper

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directions

1. Bring a large pot of salted water to a boil. Cook pasta until tender, stirring occasionally. Drain pasta and place in a large mixing bowl.
2. Add carrots, celery, red pepper, tomatoes, cucumber, oregano, parsley and basil to pasta. Toss to combine.
3. For the dressing, in a small jar, combine olive oil, lemon juice, garlic, honey, Dijon mustard, whole grain Dijon, lemon zest, salt and pepper. Shake well and pour over pasta and vegetable mixture. Toss well to coat

"I love criticism just so long as it is unqualified praise."

— NOEL COWARD