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Farmer's Market Pasta Salad *

Total preparation time: 30 minutes Servings: 12 side dish servings

Ingredients

- 8 ounces fusilli pasta or cheese tortellini
- 1/2 bunch radishes thinly sliced
- 4 small carrots scrubbed (don't peel), thinly sliced
- 1 bunch thin asparagus trimmed, cut in 1 ½-inch pieces
- 1 small summer squash, yellow or green
- ½ red or white onion thinly sliced
- 1 bell pepper any color, thinly sliced
- 2 cups cherry tomatoes sliced in half
- ½ bunch baby arugula about 2 cups
- ½ cup pinenuts, toasted
- 1/4 cup chopped fresh basil

(orange, yellow, green, red)

For vinaigrette

- 3 tablespoons extra virgin olive oil
- 1/4 cup red wine vinegar
- · 1 tablespoon whole grain mustard
- 1 tablespoon lemon zest
- 1 clove garlic minced
- 1/4 teaspoon kosher salt
- 1/4 teaspoon ground black pepper

Instructions

- Fill a large pot with water and bring to a boil. Place pasta in boiling water and cook until al dente.
- 2. Meanwhile, prepare vegetables and place carrots, asparagus, summer squash, onion, and pepper in a large bowl.
- 3. When pasta is done cooking, drain, and place hot pasta on top of the fresh vegetables to tenderize them slightly. Allow to cool for 15 minutes.
- 4. Meanwhile, whisk together all vinaigrette ingredients in a small bowl. Pour over pasta salad mixture.
- 5. Toss in arugula, pinenuts, and fresh basil. Chill until serving time.

Nutrition Facts** Amount Per Serving

Calories	162
Fat	8g
Saturated Fat	1g
Sodium	84mg
Carbohydrates	20g
Fiber	4g
Sugar	4g
Protein	5g



**Note nutritionals are based on fusilli pasta.



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 $^{^*}$ This recipe was developed by Registered Dietitian Sharon Palmer from The Plant-Powered Blog