



Spring Pasta Salad

Recipe By KAITLYN BAKER

SERVES: 6-8

INGREDIENTS:

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|---------------------------------------------------------------------------|-------------------------------------------------------|
| <input type="checkbox"/> 8 oz. farfalle pasta | <input type="checkbox"/> ¾ cup extra virgin olive oil |
| <input type="checkbox"/> ½ cup marinated artichoke hearts, <i>drained</i> | <input type="checkbox"/> ½ cup white balsamic vinegar |
| <input type="checkbox"/> ½ cup peas | <input type="checkbox"/> ¼ cup Dijon mustard |
| <input type="checkbox"/> 2 cups multi-colored cherry tomatoes | <input type="checkbox"/> 1 handful fresh parsley |
| <input type="checkbox"/> ½ cup asparagus | <input type="checkbox"/> 1 handful fresh basil |
| <input type="checkbox"/> ½ cup arugula | <input type="checkbox"/> 1 tbsp. salt |
| <input type="checkbox"/> ½ cup multi-colored peppers | <input type="checkbox"/> 1 tbsp. pepper |

DIRECTIONS:

- ☐ 1. Cook farfalle, following package directions, being careful not to overcook it.
- ☐ 2. Rinse and drain pasta. Set aside.
- ☐ 3. Slice the tomatoes and drizzle in a generous amount of olive oil, salt, pepper, and basil so all the flavors can mingle together.
- ☐ 4. In another pot, blanch asparagus. Cook until al dente.
- ☐ 5. Drain asparagus and set aside.
- ☐ 6. In a large bowl combine arugula, artichoke hearts, peppers, peas, fresh parsley, marinated tomatoes, asparagus, and pasta.
- ☐ 7. In a separate bowl, mix together white balsamic vinegar, olive oil, Dijon mustard, salt, and pepper.
- ☐ 8. Pour over pasta and enjoy!

This is a perfect dish for spring!

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