



NWA FARMERS' MARKET ALLIANCE



SUMMER PASTA SALAD

BY: HEATHER ARTRIPE

chef at Ozark Natural Foods





INGREDIENTS

Pasta Salad:

- 1 lb. small to medium size pasta
- 1 zucchini, seeded and diced
- 1 yellow squash, seeded and diced
- 1 cucumber, seeded and diced
- 1 bell pepper, diced small
- 1/2 - 1 pint cherry tomatoes, halved
- 1/3 to 1/2 C parmesan cheese, optional
- 1/2 red onion, diced, optional

Herbed Vinaigrette:

- 1/4 C lemon juice or apple cider vinegar
- 4-5 cloves garlic, minced
- 1 Tbsp. honey
- 1-2 Tbsp. Italian Seasoning
- 1 tsp. Dijon mustard, optional
- Pinch of red pepper flakes
- Salt and pepper to taste
- 1/3 C olive oil

DIRECTIONS

1. Cook pasta according to directions to al dente. Drain and rinse under cold water.
2. In a large bowl, add your noodles, veggies, and cheese. Toss to combine.
3. In a separate, small bowl, add everything for your vinaigrette except the olive oil. Whisk to combine.
 - While whisking, slowly start streaming in olive oil until thoroughly combined.
4. Taste and adjust seasonings as needed.
5. Add dressing to pasta, stir to incorporate.
6. Allow to stand for at least 30 minutes to overnight for flavors to develop.