Fresh Pea and Pasta Salad

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Serves 4 as dinner salad

Prep time: 10 minutes

Total time: 18 minutes

Ingredients:

1 pound pasta, uncooked

2 cups fresh peas, or frozen, thawed

3 tablespoons extra virgin olive oil

1 tablespoon fresh lemon juice and zest from lemon

¼ teaspoon Kosher salt

¼ teaspoon freshly cracked black pepper

1 cup fresh spinach, or other salad greens

½ cup Parmesan cheese

1 teaspoon dried basil or 1 tablespoon fresh minced basil

Instructions:

Bring a large pot of water to boil. Add pasta and stir initially to keep pasta from sticking. Cook according to package directions until al dente. Add the peas the last minute of the cooking process. Drain the pasta and peas and allow to cool.

While pasta is cooling make the dressing.

Combine the oil, lemon juice, salt and pepper and stir with fork, whisk or emulsion blender.

Add the spinach or other salad greens to the pasta. Toss in the dressing. Top with Parmesan and basil.

Makes 4- 1 cup servings.

Equipment list:

Pasta cooker or large pot for boiling water

Large spoon for stirring pasta

Colander to drain pasta

Medium bowl to make dressing

Whisk or emulsion blender

Spoons to toss dressing into pasta

Cheese grater for Parmesan unless already grated

Measuring spoon for basil