

Enjoy Summer Produce!



California Pasta Salad

Serves: 12 | Serving Size: 1 cup

Ingredients:

12 ounces of small pasta Os, cooked to al dente and drained
3 cups of raw, ready-to-serve arugula
2 cups of cherry or plum tomatoes, quartered
1/4 cup of toasted and chopped pistachios
1 shallot, chopped fine
2 tsp chopped basil
1 tsp chopped oregano
1/2 tsp chopped thyme
Juice and zest of 1 Meyer lemon
2 teaspoons of extra-virgin olive oil

Directions:

Toss all ingredients in a large mixing bowl. Chill until ready to serve.

Nutrition Information:

Serves 12. Each serving contains 238 calories, 3 g fat, 0 g saturated fat, 0 g trans fat, 0 mg cholesterol, 6 mg sodium, 45 g carbohydrate, 2 g dietary fiber, 3 g sugar, and 8 g protein.

Each serving has 6% DV vitamin A, 10% DV vitamin C, 2% DV calcium, and 11% DV iron.

Chef's Tips:

This amazing salad was inspired by a trip to Berkeley Bowl, where fresh produce spans the aisle as far as the eye can see.

You can use almonds in place of the pistachios.

If you can't find pasta Os, use a small pasta shape like orzo or macaroni.

If you can't find Meyer lemons, then use a regular lemon, but use less of it. Why? Meyer lemons are much sweeter than traditional lemons, so you don't want to throw off the flavor balance of the dish.

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