

Our State eats

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Sweet Pea & Pasta Salad

Yield: 6 to 8 servings.

- 1 pound bow tie pasta, cooked
- 2 cups frozen peas, thawed for 15 minutes
- 1 red bell pepper, cut into 1-inch strips
- 3 green onions, sliced
- 8 leaves fresh mint
- ½ cup pine nuts, toasted

Lemon-mayonnaise dressing:

- Juice of 2 lemons
- ½ cup mayonnaise
- 3 tablespoons olive oil
- 1 teaspoon sugar
- ¼ teaspoon salt
- ½ teaspoon garlic powder
- 3 teaspoons rice vinegar
- ½ teaspoon lemon pepper

For the dressing: In a medium mixing bowl, whisk together all ingredients until well blended. Refrigerate until ready to serve.

For the salad: Place cooked pasta in a large mixing bowl. Pour prepared dressing over pasta; toss until coated. Add peas, bell pepper, onions, mint, and pine nuts. Place in an airtight container and refrigerate for at least 2 hours before serving.



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