

Pesto Pasta Salad

Recipe By Norene Gilletz



Cooking and Prep:  2
h 20 m

Serves:  10

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Nine Days,
Shabbat

Diet: Vegetarian, Pescetarian

Source: OU Kosher

This simple-to-throw-together pasta salad is not only a crowd-pleaser but can also simplify party planning because its major components can be made a day or two in advance.

Ingredients (12)

Salad

- 12 ounces **Tuscanini Pasta Fusili** or other spiral pasta or tricolor rotini
- 2 cups frozen mixed vegetables (broccoli, cauliflower, and carrots)
- 6 green onions, chopped
- 1 green and 1 red pepper, chopped

Dressing

- 1/4 cup flat-leaf parsley, minced
 - 1/4 cup fresh basil leaves, minced
 - 1/4 – 1/3 cup pesto (**homemade** or store-bought, or see note)
 - 3 tablespoons **Bartenura Extra-Virgin Olive Oil**
 - 2 tablespoons lemon juice
 - 1/3 – 1/2 cup **Gefen Light Mayonnaise**
 - salt, to taste
 - pepper, to taste
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Start Cooking

Prepare the Salad

1. Cook pasta according to package directions. Drain well. (Pasta can be made in advance and refrigerated for a day or two.)
2. Cook vegetables according to package directions. Let cool. (Veggies can be cooked in advance and refrigerated.)
3. In a large bowl, combine all ingredients and mix well. Adjust seasonings to taste.
4. Chill at least two or three hours or overnight to allow flavors to blend.

Note:

Do not freeze.

Variation:

If you don't have pesto on hand, add 2 cloves of freshly crushed garlic and 3 tablespoons grated parmesan cheese.

For a parve version, omit the cheese.