

# VEGETABLE PASTA SALAD

## INGREDIENTS

- 1 lb** Fusilli
- 2** Corn (husked)
- 1** Squash (yellow) (sliced lengthwise into 1/2-inch-thick planks)
- 1** Zucchini (sliced lengthwise into 1/2-inch-thick planks)
- 1** Bell Pepper ( orange) (cut into 1-inch strips)
- 4** Scallions
- 2 T** Extra-virgin olive oil (plus more for brushing)  
Salt & Black Pepper (freshly cracked)
- 3 T** Pesto (ready made) (or make your own)
- 1** Lemon (using just the juice & zest)
- 1 pint** Tomatoes (grape) (halved)
- 1/4 C** Parsley (chopped)



## DIRECTIONS

- 1** Pre-heat an outdoor grill to medium-high heat.
- 2** Cook the pasta according to the package directions & drain & let cool.
- 3** Brush the corn, yellow squash, zucchini, bell pepper and scallions lightly with oil & season lightly with salt & pepper.
- 4** Grill the corn, turning frequently, until cooked through and the kernels are charred (10 minutes).
- 5** Grill the zucchini & squash slices, turning once, until charred but not mushy (about 2 minutes per side).
- 6** Grill the pepper slices until they are charred on both sides (3 minutes per side).
- 7** Grill the scallions whole, turning them often, until charred & soft ( 2 minutes).
- 8** In a large bowl, whisk together the pesto, olive oil, lemon juice & zest.
- 9** Season to taste with salt & pepper.
- 10** Cut the yellow squash, zucchini & bell peppers into 1/2-inch pieces & add them to the bowl with the dressing.
- 11** Cut the kernels off the corn & add them to the zucchini.
- 12** Chop the scallions & add them also.
- 13** Add the pasta & grape tomatoes & gently toss until everything is coated with the dressing.
- 14** Add the parsley, toss & season to taste.

## NOTES

- 1** This recipe can also be served at room temperature.
- 2** For Pesach - Don't use corn.