

FETA PASTA SALAD

INGREDIENTS

- Water
- Salt
- 1 lb** Pasta (corkscrew)
- 1 lb** Asparagus
- 2 T** Dijon mustard
- 1 clove** Garlic (minced)
- 1/4 C** Lemon juice
- 1/4 C** Extra-virgin olive oil
- 1 pt** Tomatoes (cherry) (halved)
- 1/4 C** Dill leaves (chopped)
- 1 C** Peas (defrosted)
- 7 oz** Feta cheese (crumbled)
- Pepper to taste



COOKING INSTRUCTIONS

- 1 Bring a 5 qt pot of salted water to a boil using high heat
- 2 Add the pasta & lower heat to medium cooking until al dente
- 3 Drain the pasta using a collander & then rinse the pasta allowing that water to drain
- 4 Bring another pot of salted water to boil using high heat
- 5 Add the asparagus & blanch until bright green (3 minutes)
- 6 Remove the asparagus from the water with a slotted spoon & immerse in ice water
- 7 Remove from cold water & dry with a paper towel under & on top of the asparagus

DIRECTIONS

- 1 Trim the ends of the asparagus & cut into bite size pieces on the bias
- 2 Whisk together the mustard, garlic, lemon juice & olive oil in a small bowl
- 3 Season with salt & pepper to taste
- 4 Combine the asparagus & pasta in a large serving bowl
- 5 Add the tomatoes, dill, peas, feta & the mustard dressing
- 6 Toss the salad ingredients with 2 forks or tongs to coat the salad



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