Garden to Table

Roasted Red Pepper Pasta Salad
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The fiery flavor of the roasted peppers is what makes this salad so distinct. You can roast and can peppers to make them last throughout the year and savor the flavor of fire during the long Seattle winter months.

Ingredients
3 cups dry pasta spirals
2 cups green peas, fresh or frozen
1 cup fresh basil, chopped
2 cups spinach/other leafy green, chopped
2 red bell peppers, roasted and sliced
½ cup Parmesan cheese, grated
1/2 cup vinaigrette dressing

Instructions
Preheat oven to 450°F. Cut peppers in half from stem down. Remove seeds and place peppers on an oiled sheet pan cut side down. Place pan in oven and roast for 10-15 minutes. When skin is blistering and blackened, remove from oven and cover with a towel to “sweat” the peppers and make peeling the skin easier. Remove the thin layer of skin and slice. Fill water in a pot and bring to a boil. Place pasta in boiling water and cook for 8-10 minutes until cooked. Strain and set aside. Combine ingredients for dressing (below) in a small bowl. In a large mixing bowl, combine noodles with dressing and veggies until evenly mixed.

Basic Vinaigrette Dressing
1 cup olive oil
½ cup vinegar (your choice)
2 teaspoons Dijon mustard
1 teaspoon salt
½ teaspoon pepper
2 teaspoons honey (optional)
2-3 teaspoons fresh herbs (thyme, parsley, oregano, rosemary etc.)

Mix ingredients in a bowl and combine with a whisk. Dress salads before serving and save the rest in an airtight container in the refrigerator for up to 2 weeks.