

CARROT TOP PESTO + PEA PASTA SALAD

An earthy carrot top pesto makes a refreshing dressing for a palate-pleasing pasta salad overflowing with fresh green peas.



INGREDIENTS

3 cups dried pasta, shape of your choice
1 cup peas, fresh or frozen
1 cup pesto

3 lemons, juiced
¼ cup good oil
Salt and pepper to taste

DIRECTIONS

1. Place pasta in salted boiling water and cook until al dente. Add peas and cook for another 30 seconds.
2. Drain and rinse noodles and peas under cold water.
3. Place chilled noodles and peas in bowl with pesto, lemon juice and olive oil.
4. Taste and season as desired.

Makes six cups.



BROUGHT TO YOU BY



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