

Seasonal Eating



Citrus Basil Farmers Market Pasta Salad

- 1/2 cup mayonnaise
- 1/2 cup sour cream
- Zest from 1/2 lemon
- 1 tablespoon fresh lemon juice
- 2 teaspoons Dijon style mustard
- 2 tablespoons finely chopped fresh basil
- 2 tablespoons finely chopped fresh Italian parsley
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper
- 1 (12 ounce) box spiral pasta
- 1 bag haricot verts (thin green beans)
- 1/2 red or green bell pepper, chopped
- 1 medium yellow squash, chopped
- 2 cups cherry or grape tomatoes, cut in half
- 4 green onions, sliced

In a medium mixing bowl, stir together mayonnaise, sour cream, lemon zest, lemon juice, mustard, basil, parsley, salt and pepper. Meanwhile, bring a large pot of salted water to a boil. Add the pasta and cook until just al dente, about 9 minutes. Remove pasta from water with a spider or strainer to a large bowl to cool. Trim the ends of the green beans and cut in half, to about 1" pieces. Add to boiling water and cook for 1-2 minutes, just until bright green but still crisp. Remove and add to pasta. Add bell pepper, squash, tomatoes and green onions. When pasta and beans are cooled, pour 3/4 of the dressing over the pasta mixture and mix well. Refrigerate along with reserved dressing until ready to serve. Add remaining dressing just before serving.