

PASTA SALAD WITH BUTTERMILK DRESSING

with Garlic Scape Pesto

Serves 8-10



INGREDIENTS

- 1lb Pasta (I used orechiette)
- 2T Olive Oil
- 1 Bell Pepper, Diced
- 1/4c Grated Carrot
- 1 Zucchini, Small Diced
- 1 Pint Grape Tomatoes, Halved

- Buttermilk Dressing:
- 1/2c Buttermilk
- 1t Garlic Scape Pesto
- 1/4c Sour Cream
- 3T Lemon Juice
- 1/2 Small Onion, small diced
- 1/2t Salt
- 1/8t Black Pepper
- 1/2t Sugar
- 1/4c Dill, chopped

This recipe gives you a new option for a potluck dish. A buttermilk dressing keeps the pasta moist without it being oil-laden or in need of constant stirring.

DIRECTIONS

1. Cook the pasta according to the directions, drain and cool quickly with ice or running cold water.
2. Toss the cooked pasta with 2T olive oil and refrigerate to cool completely.
3. Chop all of your vegetables and toss into the cooked pasta.
4. Make the dressing by allowing the chopped onion to steep in the lemon juice for about 5 minutes. This helps to cut the raw onion bite.
5. Add all the other ingredients into the bowl and whisk until well combined.
6. Add to the pasta and vegetables and stir well.
7. Refrigerate for at least 4 hours or overnight.

NOTES:

Steeping the garlic in the vinegar reduces the raw garlic pungency and flavors the vinegar. Be sure to keep this dressing in the refrigerator to prevent bacteria from forming.

