

# Recipe: Farmers Market Pasta Salad

Gluten Free, Dairy Free, Nut Free, Vegan

PREP TIME



Main Course

40  
minutes

## Farmers Market Pasta Salad

### INGREDIENTS

### DIRECTIONS

COOK TIME

- For the Pasta Salad**  
 2 cups tomatoes, chopped  
 2 small zucchinis, chopped  
 1 small red bell pepper, chopped  
 1 cup fresh corn kernels  
 1 cup peaches, chopped (2 medium)  
 1/2 cup green onions  
 8 oz. package penne pasta  
 1/3 cup fresh basil, chopped  
 1/3 cup fresh cilantro, chopped
- For the Parmesan Vinaigrette**  
 1/2 cup freshly grated parmesan  
 1/2 cup olive oil  
 2 teaspoons fresh lemon zest  
 2 tablespoons lemon juice  
 1 tablespoon balsamic vinegar  
 2 garlic cloves, minced  
 2 teaspoons black pepper  
 1/2 teaspoon salt  
 1/4 cup fresh basil, chopped  
 1/4 cup fresh cilantro, chopped

Mix the Parmesan Vinaigrette: Process parmesan cheese, olive oil, lemon zest, lemon juice, balsamic vinegar, garlic, pepper, and salt until smooth. Add basil and cilantro; pulse 5 or 6 times until just blended.

Toss together tomatoes, zucchini, red pepper, corn, peaches, green onions, and vinaigrette. Let stand for 10 minutes.

Meanwhile, prepare the pasta. Add to vegetable mixture and season with salt and pepper to taste. Transfer to a serving platter and top with basil and cilantro.

NOTES  
 Recipe Adapted from MyRecipes

0  
minutes

YIELD

8-10  
servings

### NUTRITION REPORT CARD (amount per serving)



#	grams total fat
#	milligrams cholesterol
#	milligrams sodium
#	grams carbs

### VARIATIONS

Gluten Free: Use gluten free pasta or make zucchini noodles  
 Dairy Free/Vegan: Skip cheese in the vinaigrette