Pasta Summer Salad



Makes: 12 servings



Total Time: 30 minutes Ingredients:

- 1 bunch (about 1 lb.) asparagus, trimmed, cut in 1 ½-inch pieces
- \heartsuit ½ red sweet pepper, cored, thinly sliced
- 1 zucchini, trimmed, cut into quarters, then cut on bias
- 💟 1 pkg (16 oz.) fusilli
- ♡ 3 green onions, trimmed, finely shredded
- 1 pint cherry tomatoes halved
- 💟 1 jar (6.7 oz.) basil pesto sauce
- V Juice and zest of 3 lemons (1/2 cup juice)
- ♡ 1/3 cup shredded pecorino Romano cheese

PREPARATION

- Add asparagus to large pot of boiling water; blanch 1 minute. Add pepper, zucchini; and yellow squash; blanch 30 seconds. Remove veggies from water; place in bowl of ice water 30 seconds. Drain well; transfer to large bowl.
- Return blanching water to a boil; add pasta. Cook 9 minutes. Drain; rinse with cold water.
- 3. Add pasta, green onions, and tomatoes to veggies in large bowl.
- 4. Toss with pesto sauce. Add lemon zest, lemon juice, and cheese. Toss to combine.



AN INDEPENDENT HEALTH FOUNDATION PROGRAM

Serving Size:1 s Servings:1	erving (17	2.5g)	
Amount Per Servi	ing		
Calories 250		Calories	from Fat 80
AND DESCRIPTION OF		1	% Daily Value
Total Fat 9g		149	
Saturated Fat	2a		119
Trans Fat 0g			
Cholesterol 10	mq		39
Sodium 200mg			99
Total Carbohyd	rate 33g		119
Dietary Fiber			129
Sugars 4g	-3		
Protein 9g			
Vitamin A 25% Calcium 15%	:	Vitamin C 80% Iron 8%	
*Percent Daily Value Your Daily Values n calorie needs.			
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	
Sodium Total Carbohydrate	Less than		2400mg
		300a	375a

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