



RECIPE NO. 006



Summertime GARDEN PASTA SALAD



♡ Made for summer days
& memories worth keeping. ♡

Let's make something delicious.

INGREDIENTS

For the Pasta Salad

- 12 oz rotini pasta
- 2 ripe peaches, diced
- 1 cup cherry tomatoes, halved
- 1 red bell pepper, diced
- 1 cucumber, diced
- 2 ears of fresh corn, kernels removed
- ¼ cup red onion, finely diced
- 8 oz fresh mozzarella, cut into bite-size pieces
- 1 cup fresh arugula
- ½ cup fresh basil, torn

For the Lemon Vinaigrette

- ½ cup extra-virgin olive oil
- 3 tablespoons white balsamic vinegar
- 2 tablespoons fresh lemon juice
- 1 teaspoon fresh lemon zest
- 1 teaspoon honey
- ½ teaspoon Dijon mustard
- ½ teaspoon salt
- ¼ teaspoon freshly ground black pepper

LET'S MAKE IT

- 1 Cook the pasta.**
Cook the pasta according to package directions until al dente. Drain and rinse under cool water. Allow to cool completely.
- 2 Prep the fresh ingredients.**
Dice the peaches, bell pepper, cucumber and red onion. Halve the tomatoes, remove the corn from the cob, tear the basil and cut the mozzarella into bite-size pieces.
- 3 Make the vinaigrette.**
Whisk together olive oil, white balsamic vinegar, lemon juice, lemon zest, honey, Dijon mustard, salt and pepper until combined.
- 4 Build the salad.**
Add the cooled pasta, peaches, tomatoes, bell pepper, cucumber, corn, red onion and mozzarella to a large bowl.
- 5 Toss.**
Pour the lemon vinaigrette over the salad and gently toss until everything is evenly coated.
- 6 Finish with greens.**
Fold in the fresh arugula and basil just before serving.
- 7 Serve & enjoy.**
Serve immediately or chill for 30–60 minutes for an extra-refreshing summer pasta salad.

Recipe Memories

♥ Made on: _____

♥ Made with: _____

Our rating: ♥ ♥ ♥ ♥ ♥

Memories Made: _____

Make it again? ♥ Yes ♥ Maybe ♥ Not this one

Plan the days. Live the adventures. Remember with heart. ♥