

# PASTA SALAD À LA CHEF TERRI

Yield: 4 servings

Time: 25 minutes

## INGREDIENTS

- 1 pound small pasta (elbows, farfalle, cavatappi or similar shapes)
- 1/2 cup extra virgin olive oil
- 1 yellow onion, thinly sliced
- 1/2 lemon, zested and juiced
- 1/2 cup walnuts, toasted
- 1 teaspoon red pepper flakes
- Salt and pepper to taste
- 1 pint grape tomatoes
- 1/2 medium red onion, diced
- 1 cup frozen peas
- 2 cups loosely packed spring mix
- 1 cup basil
- 1 ounce shaved Parmesan cheese

## DIRECTIONS

Cook pasta according to package directions and cool.

### Make pesto:

In a food processor, blend yellow onion, lemon juice, zest, walnuts, red pepper flakes and 1/4 to 1/2 cup of olive oil; process until smooth. Add the Parmesan and Basil. Season with salt and pepper and set aside.

### Assemble the salad:

Toss together tomatoes, red onion and peas. Add pesto (and olive oil left from making pesto, if desired).

At this point, you have a great salad base prepared and can add greens later to keep them from getting soggy.

### CHEF'S NOTES:

Add a cooked chicken breast or salmon fillet to this salad for an easy week-night dinner.