



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Roasted Red Pepper Pasta Salad with Peas and Beans (adapted from Smitten Kitchen)

Deb based this salad on one she had in a restaurant, which also included yellow string beans, fava beans, fresh cranberry beans, among other wonderful bean types that simply aren't available in small desert towns. I would have loved any or all of those, but the salad was wonderful at its most simple as well.

1 pound small pasta
salt
¼ red onion, very thinly sliced
1 tablespoon red wine vinegar
4 ounces snow pea pods, ends trimmed, cut on an extreme diagonal
1 cup peas (from about 8 ounces with their shells, if you can find fresh)
1 (15-ounce) can great northern (or navy) beans, drained and rinsed
¾ to 1 cup Roasted Red Pepper Vinaigrette (recipe below)

1. Bring a large pot of water to a boil; add the pasta and 1 tablespoon salt and cook according to the package instructions. One minute before the pasta is done, add the peas. Drain the pasta and peas together.

2. Meanwhile, combine the onion, vinegar, and a pinch of salt in a large bowl; set aside for 10 minutes. When the pasta has cooled, add the remaining ingredients and stir thoroughly. Taste and add more salt if necessary, which it probably will be.

Roasted Red Pepper Vinaigrette

Makes about one cup of dressing

1 red bell pepper, roasted, skinned and seeded or the equivalent from a jar, drained
2 tablespoons extra virgin olive oil
2 tablespoons red wine vinegar, plus up to 1 tablespoon more
½ teaspoon salt
freshly ground black pepper

Combine all of the ingredients in a blender or food processor; process until smooth. Taste and add more salt, pepper, or vinegar if necessary.