**Spring Pasta Salad**

**(2 Day Lab)**

**Day 1**

**Dressing:**
¼ cup extra-virgin olive oil
2 teaspoons Dijon mustard
1 teaspoon honey
1 clove garlic, minced
1 lemon, zested and juiced
Salt and freshly cracked black pepper

For the dressing: In a small bowl, whisk together the olive oil, Dijon mustard, honey, garlic, lemon zest and juice, and season with salt and pepper.

**Pasta:**
12 ounces cavatappi pasta, cooked to package instructions and shocked under cold water
4 ounces asparagus, blanched and thinly sliced on the bias
1 box frozen peas, defrosted
One 12-ounce jar roasted yellow peppers, chopped
1 pint grape tomatoes, halved
1 shallot, minced
1/2 cup fresh dill, chopped
Parmesan for garnish

Blanch asparagus and chop peppers, tomatoes, shallot and dill. Place in storage container and refrigerate.

**Day 2**

Prepare pasta according to package instructions and shock under cold water.
Toss the pasta with the asparagus, peas, roasted peppers, tomatoes, shallots and dill. Pour the dressing over the salad, tossing to coat. Let the salad hang out for a bit to soak up the entire flavor.

When ready to serve, place in a bowl and top with shaved parmesan.

Serves 6 as a side dish