

Pasta and Greens Salad

Recipe donated by Market Customer Jan Ziegler

Aprox 1/2 lb spiral pasta (or any favorite salad pasta) Cook, drain and combine with veggies and oil while still hot

Veggies and Oil

Mix together in large salad bowl while pasta is cooking:

1 bunch (or more) mustard greens, chopped small like you would chop parsley. You may use any greens that you have handy like kale, collards, dandelion, etc A small handful of mint leaves, chopped small like parsley (optional, some people do not like mint)

3 or 4 celery stalks sliced crosswise to make little crescents Fresh rosemary, chopped small (about a Tblsp) Several cloves garlic, chopped small Juice of one large lemon 1Tblsp soy or tamari sauce 1Tblsp walnut oil if you have it (yummy!) 1Tblsp balsamic vinegar 1Tbsp red wine vinegar (or any other vinegar that you like) Olive oil to taste. I use about 1/4 cup. You can always add more if it seems dry after you mix everything up. Sometimes I have to add more if I am making the salad ahead of time because the pasta soaks up the oil.

1 can diced tomatoes (14 oz), discard or reserve the juice for another use. Fresh tomatoes are fine if they are in season Pepper to taste Large handful of red or green grapes, cut in half, fold in after salad has cooled a little.