

Refreshing Summer Salad



Ingredients:

- 16 oz medium farfalle
- 6 T red wine vinegar
- 2 T dried basil—if I have fresh I would use it, probably about 1/2 cup fresh
- 1/2 cup chopped fresh parsley
- 4 cloves garlic peeled, mashed, chopped
- 1 tsp. salt
- 1/2 tsp sugar
- 2/3 cup grated Parmesan Cheese
- 1 cup good olive oil
- freshly ground pepper
- 1 cup cherry tomatoes, quartered
- 1 cup zucchini, halved lengthwise than sliced into half moons
- 1 cup snow peas
- 1 cup sliced lightly steamed carrots

Directions:

Cook pasta al dente. Drain, rinse with cold water, drain again. In a blender or food processor, combine vinegar, basil, parsley, garlic, salt, sugar, parmesan, and olive oil. Process until smooth. In a large bowl, lightly toss pasta, veggies and dressing. Cover and chill for at least 1 hour to blend flavors. Just before serving add the pepper.

Recipe from [Cindy Harris](#)