

Pasta Salad Primavera with Yogurt-Herb Dressing

Makes 8 to 10 servings

Ingredients

Pasta & Vegetables

- 4 quarts water
- 3½ teaspoons kosher salt, divided
- 1 (16-ounce) package medium shell pasta
- 2 medium carrots, peeled
- 1 (10-ounce) container grape tomatoes, halved
- 2 small seedless cucumbers, cut into half-moons
- 1 cup frozen petite green peas, thawed
- ½ cup chopped celery
- ½ cup chopped red onion

Dressing

- 1 cup plain Greek yogurt
- ½ cup mayonnaise
- ¼ cup whole milk
- 2 tablespoons chopped fresh chives
- 2 tablespoons chopped fresh dill
- 2 tablespoons chopped fresh oregano
- ½ teaspoon ground black pepper

For Serving

- 2 cups fresh arugula
- ½ cup freshly grated Parmesan cheese
- ⅓ cup toasted pine nuts

Instructions

1. **Cook Pasta:** In a medium Dutch oven, bring 4 quarts water and 2 teaspoons salt to a boil over medium-high heat. Add pasta and cook, stirring occasionally, for 9 to 11 minutes, or until tender. Drain and rinse under cold water to stop the cooking process. Drain well.
2. **Prepare Vegetables:** Using a vegetable peeler, shave carrots into ribbons. In a large bowl, combine cooked pasta, carrots, tomatoes, cucumber, peas, celery, and red onion.
3. **Make Dressing:** In a medium bowl, whisk together yogurt, mayonnaise, milk, chives, dill, oregano, pepper, and remaining 1½ teaspoons salt.
4. **Assemble Salad:** Pour dressing over pasta mixture and toss to coat. Serve immediately or refrigerate for up to 1 hour.
5. **Serve:** Serve over a bed of arugula and sprinkle with Parmesan and pine nuts just before serving.