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tuna pasta salad with peppers, tomatoes & cucumber

USING DELICIOUS WINDSET MAESTRO™ SWEET BELL PEPPERS, FRESCO™ MINI CUCUMBERS & ALLEGRO™ TOMATOES

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This salad can be made with skinless roast chicken instead of the tuna. This dressing is also great with roasted root vegetables. Serves 4

Dressing

- 2 cloves garlic, finely chopped
- 1 Tablespoon Dijon mustard
- 1/2 teaspoon anchovy paste
- 2 Tablespoons white wine vinegar
- 6 Tablespoons extra virgin olive oil

Salad

- 1 – 8 oz orecchiette, or another small pasta
- 6 oz green beans, trimmed
- 1 – 6 oz can chunk tuna
- 1 **Maestro™** Sweet Bell Pepper, seeded and chopped
- 2 **Fresco™** Mini Cucumbers, chopped
- 4 eggs, hard boiled, peeled and chopped
- 10 **Allegro™** Tomatoes, quartered
- 2 Tablespoons capers, drained
- 1 lemon, zested
- 2 Tablespoons fresh basil, finely chopped
- 1 teaspoon kosher salt

Whisk together the garlic, Dijon mustard, anchovy paste and white wine vinegar. Slowly whisk in the extra virgin olive oil. Set the dressing aside.

Bring a large pot of salted water to a boil. Cook the pasta and add the green beans for the final minute of cooking. Drain the pasta and beans and toss with the dressing. Add the **Maestro™** Sweet Bell Pepper, **Fresco™** Cucumbers, **Allegro™** Tomatoes and all of the other ingredients and mix well. Serve.



Executive Chef Dana Reinhardt



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RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT

