



## FARFALLE WITH SMOKED SALMON AND VEGETABLES

Makes 6 first course servings • Makes 4 main course servings

I serve this dish frequently because it is easy to prepare, versatile, nutritious and elegant. You can even make it several hours ahead of time. See note at the end of the recipe.

### INGREDIENTS

- ½ pound haricots verts
- ¼ pound sugar snap peas
- 4 scallions, including green part, finely chopped
- 1/2 cup loosely packed flat leaf parsley, finely chopped
- ½ cup pitted black olives, quartered
- ¼ pound smoked salmon cut into wide strips (2 by 1 inches)
- ½ pound imported farfalle, or any other small shaped pasta (I like to use DeCecco pasta).

### DRESSING

- 3 tablespoons extra virgin olive oil
- 4 tablespoons lime juice (approximately)
- 3 teaspoons Dijon mustard
- ½ teaspoon Kosher salt
- Freshly ground black pepper

### PREPARATION

1. In a small bowl whisk together the dressing ingredients.
2. Trim and discard the stem end of the beans. Steam the beans for about 4 minutes, or until just tender. Place in a bowl and cool.

3. Pinch off both ends of the snow peas and pull off the string running along the sides. Steam the snow peas for about 4 minutes, or until just tender. Add to the beans and cool. When the vegetables have cooled, add the scallions, parsley, olives and smoked salmon. Set aside.
4. In a large pot bring 3 quarts of water to a rolling boil. Add 1 tablespoon salt. Add the farfalle and stir. Boil briskly, uncovered for about 8 minutes, until the farfalle is al dente.
5. Drain well in a colander. Transfer the pasta to a large bowl to cool. Toss the pasta with ½ of the dressing, add the beans, sugar snaps, scallions, parsley, olives and salmon. Toss with the remaining dressing. Let rest for a minute and season well with salt and pepper.

## **NOTE**

If you wish to prepare this dish ahead, I suggest that you cook the pasta and toss it with ½ of the dressing. Prepare all the other ingredients but combine it all a few hours before serving. It is easier to preserve the wonderful green color of the vegetables.