

Billy Bean & Pasta Salad



Prep: 15 minutes

Cook: 15 minutes

Serves: 6-8

Chef Suzanne Landry

- 1 cup uncooked small whole grain pasta, such as penne, macaroni, or bow ties
- 1 cup string beans cut diagonally
- 1/4 cup red onion chopped
- 1/2 teaspoon sea salt
- 1 cup precooked kidney beans
- 1/2 cup scallions, both green and white parts chopped
- 1/2 cup celery chopped
- 1/4 cup red bell pepper seeded and chopped

Dressing

- 3 tablespoons red wine vinegar
- 1/4 cup olive oil
- 1/2 cup fresh dill chopped or 1 tablespoon dried
- 2 tablespoons water
- 1 teaspoon salt



1. Precook pasta according to package instructions. Rinse and drain.
2. In a small pot, bring 2 cups of water to a boil. Add string beans and boil for about 2 minutes or until tender, but still bright green. Remove from heat, drain, and rinse with cold water.
3. Slice celery lengthwise down the ribs twice so you have three long pieces. Then cut across the celery into small 1/2 inch pieces. Cut red bell pepper in half, remove the bitter white membrane and then cut thin into 1/2 inch slices down the length of the pepper. Now cut across the pepper strips to give you chopped pieces.
4. In a large bowl, toss pasta, beans, string beans, celery, red bell pepper, scallions, and onions together.
5. In a separate bowl, mix all dressing ingredients together. Toss with pasta salad and either serve immediately or refrigerate for an hour to blend flavors.

Chef's Notes: Pasta and noodles are interchangeable. Noodles are usually rolled and cut and result in long bands or thin rods and can be made from rice flour, mung bean starch, or buckwheat flour. Pasta is much lighter and under Italian law should be made with only durum wheat. Pasta can be made into many shapes and the dough is often extruded as in macaroni, fusilli, and spatzle.