



## **Orecchiette Pasta, New Potato, Fresh Pea and Herb Salad with Lemon Vinaigrette**

Cook approx 1/3 lb of \*orecchiette pasta in salted water according to package directions.

1 quart water  
1/2 pound small new potatoes or assorted variety from the Farmers Market, cut in small chunks  
Coarse Salt  
1 cup shelled early spring peas  
1/2 cup sliced scallions  
2 tablespoons chopped fresh mint  
2 tablespoons chopped fresh chives  
2 tablespoons chopped fresh parsley  
2 cups arugula or watercress (leaves only)  
1 tablespoon lemon zest  
coarse sea salt (\*citrus blend would be nice)  
Freshly ground pepper

Bring the water to a boil in a medium saucepan. Add the potatoes and a teaspoon of salt. Cook over moderately high heat until fork-tender, about 20 minutes. With a slotted spoon, transfer to the potatoes to a plate and let cool, then halve or quarter any large potatoes.

Add the peas and cook over moderately high heat until tender, about 3 minutes. Cool under cold running water.

Toss together pasta, potatoes, peas, scallions, lemon zest and chopped herbs. Season with salt and pepper.



### **Lemon-Balsamic Vinaigrette**

1 small shallot, minced  
3 tablespoons \*lemon Dijon mustard  
1 tablespoon lemon juice  
3 tablespoons \*aged balsamic vinegar

1 tablespoon \*red wine vinegar  
Salt and freshly ground black pepper  
3/4 cup \*extra-virgin olive oil  
Whisk shallot, juice, mustard, vinegars, and salt and pepper together in a small bowl. Slowly whisk in oil until emulsified.

Add vinaigrette to the salad. Toss in arugula season with salt and pepper to taste.