

RECIPE



Cucumber, Arugula, Strawberry and Pasta with Lime Vinaigrette

Ingredients

¾ lb. good pasta (e.g. Pennine from Rustichella d' Abruzzo, Barilla's Farfalle)
1 medium-large cucumber, peeled
2 - 3 cups baby arugula, stems removed, torn into 1" pieces
4 - 6 ounces strawberries, hulled and sliced
1/3 lb. good blue cheese, crumbled into small to medium pieces
½ cup pistachios, coarsely chopped

Vinaigrette

1 tablespoon Dijon mustard
1 tablespoon sugar
2 tablespoon fresh squeezed lime juice
¼ cup fresh orange juice
1 teaspoon lime zest
¼ cup extra virgin olive oil
Kosher salt
Freshly ground black pepper

Put the last 8 ingredients in a jar and shake well. Set this aside for flavors to blend. Cook the pasta according to directions. Add a ½ teaspoon olive oil to the drained pasta to prevent the pasta from clumping together. Let cool. Cut the peeled cucumber horizontally in half and gently scoop out the seeds from both halves. Turn the cucumber halves cut side down and cut into ¼" slices. Add to the cooled pasta along with the hulled and sliced strawberries, the trimmed baby arugula and the blue cheese. Toast the chopped pistachios on a small baking sheet for 6 - 8 minutes in a 350° oven. When cool add to the pasta.

To make lime vinaigrette, combine all ingredients. Drizzle some of the vinaigrette over the pasta with all the ingredients. Gently stir/toss. Serve.

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