

Farmer's Market Pasta Verde Salad

Assorted fresh veggies from your local farmer's market cut into bite size pieces – For my salad I used 4 types of heirloom tomatoes, sweet corn (cooked for 3 minutes), cucumbers, radishes , green peppers and green onions.

4 oz crumbled blue cheese
1# radiatore pasta

*Avocado verde sauce

4 tomatillos peeled and quartered
2-3 serrano peppers – cut in half(remove seeds and ribs for a milder sauce)
2 cups(loosely packed)cilantro leaves and stems
2 ripe avocados quartered
1 cup chopped white onion
1 large lime – zest and then juice the lime
1 clove garlic peeled
salt and pepper to taste

To make sauce add all ingredients to a blender or food processor and pulse till smooth, you may add a little water if sauce is too thick. Add salt and fresh cracked pepper to taste then combine with the cooked and cooled pasta. Place pasta in serving bowl and top with assorted fresh veggies and cheese sprinkled into rows for a chop salad presentation.

*This is a wonderful variation on salsa verde that my good friend Henim came up with. Of course being me, I changed a few ingredients here and there.

Be sure to stop by and try Henim's new restaurant " Korean Grill" located by the No Frills Supermarket in Bellevue NE, the food is great!