

Primavera Pasta Salad

Ingredients

- 1/2 lb. pasta of choice
- 2 cups packed broccoli florets, bite-sized pieces
- 1 1/4 cups frozen peas
- 1/2 cup vegetable broth
- 1 pint cherry or grape tomatoes
- 1/3 cup roasted red peppers sliced or chopped
- 1/3 cup olives coarsely chopped
- 1/4 cup vegan parmesan cheese
- 1 avocado diced
- lemon wedges for serving
- red chili flakes for serving

=====

Dressing:

- 1 tbsp chives
- 2 tsp dried basil
- 1 tsp dried parsley
- 1 tsp kosher salt
- 1/2 tsp pepper
- 1 tsp garlic powder
- 1 tbsp dijon mustard
- 2 tsp white wine vinegar
- Juice of 1 1/2 lemons
- 1 tsp agave nectar
- 1/4 cup olive oil

Instructions

- Cook the pasta according to package directions in salted water, to al dente, then drain.
- Meanwhile, add broccoli and peas to a large pan with vegetable broth. Cover and bring to a simmer, cook for 3

to 4 min then remove lid and cook another couple minutes to allow liquid to evaporate. The broccoli should be crisp-tender, so drain away any liquid that remains.

- While those are cooking, chop the tomatoes, peppers and olives. Add these to the broccoli and peas once those are done. Whisk together the dressing, and add it to the pan along with the cooked pasta and parmesan. Stir well, taste for seasoning.
- Serve and top with avocado and lemon wedges