

GRILLED VEGETABLE PASTA SALAD WITH PARSLEY VINAIGRETTE

VINAIGRETTE INGREDIENTS

- 1 C** Italian parsley (fresh) (coarsely chopped)
- 3 T** Vinegar (red wine)
- 1 clove** Garlic (large)
- 1/2 C** Olive oil (extra-virgin)

PARSLEY VINAIGRETTE DIRECTIONS

- 1** Blend parsley, vinegar & garlic in processor until parsley is finely chopped
- 2** Scrape down sides of bowl twice
- 3** With processor on gradually add olive oil
- 4** Season vinaigrette to taste with salt & pepper

PASTA SALAD INGREDIENTS

- Water
- Dash** Salt
- 3/4 lb** Fusilli pasta (tri-color) **OR** Bow-Tie pasta
- 1 C** Hickory smoke chips(soaked in water 30 minutes) (drained)
- 2 T** Olive oil
- 2** Corn (fresh) (large ears) (husked)
- 2** Zucchini (large) (trimmed)(halved lengthwise)
- 1** Onion (large)(red)(sliced into 3 large rounds)
- Salt & pepper (to taste)



PASTA SALAD DIRECTIONS

- 1** In a 5 qt pot, boil salted water & add pasta & cook without a lid, stirring occasionally
- 2** When pasta is tender but still firm to bite, drain pasta & rinse under cold water & drain again
- 3** Transfer to large bowl & mix in 2 T vinaigrette
- 4** Prepare barbecue (medium heat) & place smoke chips in 8x6-inch foil packet with open top
- 5** Set packet atop coals about 5 minutes before grilling vegetables
- 6** Brush corn, zucchini & onion with remaining 2 T oil
- 7** Sprinkle with salt & pepper
- 8** Grill vegetables until cooked through & beginning to brown, turning often (grill about 12 minutes)
- 9** Cool slightly & then cut kernels from corn cobs
- 10** Cut zucchini & onion into 1/2 inch pieces
- 11** Add corn, zucchini & onion to pasta in large bowl
- 12** Mix in enough vinaigrette to coat
- 13** Season to taste with salt & pepper
- 14** Cover & refrigerate but bring to room temperature before eating

NOTES

- 1** Serves 6
- 2** Can be prepared 8 hours ahead