



## Almond Harvest Pasta Salad

### Salad Ingredients

- 8 ounces (225g) farfalle pasta (bowtie pasta)
- 1 cup cherry tomatoes, halved
- 1 cup cucumber, diced
- 1/2 cup red bell pepper, diced
- 1/4 cup red onion, finely chopped
- 1/4 cup sliced black olives
- 1/4 cup chopped fresh parsley
- 1/2 cup crumbled feta cheese
- 1/2 cup [Maisie Jane's whole almonds](#), lightly toasted

### Dressing Ingredients

- 1/4 cup extra-virgin olive oil
- 2 tablespoons red wine vinegar
- 1 tablespoon lemon juice
- 1 clove garlic, minced
- 1 teaspoon Dijon mustard
- 1 teaspoon [Maisie Jane's honey](#)
- Salt and black pepper to taste

### Directions

#### **Step 1: Cook the Pasta**

1. Bring a large pot of salted water to a boil. Add the farfalle pasta and cook according to the package instructions until al dente.
2. Drain the pasta and rinse it under cold water to stop the cooking process. Set aside.

#### **Step 2: Prepare the Dressing**

1. In a small bowl, whisk together the olive oil, red wine vinegar, lemon juice, minced garlic, Dijon mustard, honey, salt, and black pepper until well combined. Set the dressing aside.

#### **Step 3: Toast the Almonds**

1. In a dry skillet over medium heat, toast the whole almonds for about 3-4 minutes until they turn lightly golden and release their aroma. Stir frequently to avoid burning. Remove from heat and let them cool.

#### **Step 4: Assemble the Pasta Salad**

1. In a large mixing bowl, combine the cooked and cooled farfalle pasta, halved cherry tomatoes, diced cucumber, diced red bell pepper, finely chopped red onion, sliced black olives, and chopped fresh parsley.
2. Pour the prepared dressing over the pasta and vegetables, tossing gently to coat everything evenly.

#### **Step 5: Add the Finishing Touches**

1. Gently fold in the crumbled feta cheese and toasted almonds into the pasta salad mixture.
2. For best results, refrigerate the salad for at least 30 minutes before serving, allowing the flavors to meld together.

#### **Step 6: Serve and Enjoy!**

- Garnish with a few extra almond slices, parsley, and feta cheese for a beautiful presentation. Serve the salad chilled and savor the delightful blend of textures and flavors!
- Enjoy this wholesome and nutty twist on a classic pasta salad and relish the taste of California's favorite crop right in your own kitchen.

*Tip:*

This Almond Harvest Pasta Salad combines the goodness of fresh vegetables, creamy dressing, and the crunch of almonds to create a mouthwatering dish that's perfect for late summer picnics, potlucks, or as a refreshing side to any meal as summer transitions into fall.