

## Summer Vegetable Medley

From the *Taste for Life* test kitchen

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25 MINUTES PREP TIME

SERVES 4

1 lb. new red potatoes, scrubbed and halved  
1 lb. fresh green beans  
1 can (15 oz artichokes, packed in water)  
8 oz curly or spiral pasta, cooked al dente and rinsed in cold water  
1/3 cup fresh parsley, chopped  
1/2 cup extra virgin olive oil  
1/4 cup fresh lemon juice  
1 tsp. Dijon mustard  
Salt and freshly ground black pepper  
1/4 cup freshly grated Parmesan cheese  
Lemon zest, for garnish

Place potatoes in a large pot and cover with water. Bring to a boil and cook for 10 to 15 minutes or until just tender. Add green beans to boiling water, cooking 3 minutes more until beans are tender but still crisp. Drain potatoes and beans and rinse with cool water to stop cooking.

Drain and coarsely chop the artichokes. Arrange vegetables and pasta on a platter. Sprinkle with fresh parsley.

For dressing, combine olive oil, lemon juice, and mustard in a small bowl and whisk to blend. Add salt and pepper to taste. Drizzle over salad, sprinkle on Parmesan, and garnish with lemon zest.