



'Revolutionary' Vesuvio Pasta Salad

EATALY MAGAZINE (June 29, 2017)



Over the past few years, we've perfected the ultimate recipe for a successful Fourth of July weekend: kiss French, eat Italian, and celebrate America.

COURSE: Primo Piatto

DIFFICULTY: Easy

PREPARATION TIME: 30 minutes

Bursting with volcano-shaped pasta, vibrant produce, and a suggestive dash of Calabrian chili peppers, this revolutionary "salad" is a good way to get started. For best results, pair this al fresco dish with fireworks, flings, and frosé.

Vesuvio Pasta Salad



Recipe courtesy of Eataly

1 kilogram vesuvio pasta
2 medium sized sweet red bell peppers, diced
1 medium sized sweet yellow bell pepper, diced
4 loosely-packed cups fresh arugula
1 pint grape or cherry tomatoes, halved
3 ounces lemon juice
1/4 pounds Asiago Fresco cheese, cubed
1 jar artichoke spread
6 ounces extra virgin olive oil
1 tablespoon sea salt
1/3 teaspoon Calabrian crushed chili flakes
Chopped fresh basil or parsley, for garnish

Boil the pasta in generously salted boiling water for 8 minutes or until al dente. Drain the pasta, reserving some of the pasta water.

Meanwhile, in a stainless steel bowl, mix the artichoke spread with olive oil, lemon juice, crushed chili, and salt. Toss in the peppers, arugula, tomatoes, and cheese.

Add the pasta to the sauce. Toss and stir, thinning with pasta water as needed.

Garnish with basil or parsley, and enjoy!

Buon appetito!

This recipe was first published courtesy of [Eataly Magazine](#) [2].



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