

FLOUR + WATER®

Campanelle Pasta Salad with Ginger Garlic Vinaigrette + Yuzu Pickled Shallots

Ingredients:

2 medium shallots, thinly sliced
1/3 cup plus 2 tablespoons Yuzuco Yuzu Super Juice
1 teaspoon kosher salt, plus more to taste
1 teaspoon granulated sugar
1 (1-inch) knob ginger, grated
2 garlic cloves, grated
2 tablespoons soy sauce
2 tablespoons olive oil
1 tablespoon rice vinegar
2 teaspoons toasted sesame oil
1 teaspoon brown sugar
1 pound Flour + Water Campanelle Pasta
1 cup frozen shelled edamame, thawed
1/2 medium English cucumber, thinly sliced
1 red bell pepper, cored and sliced
1 small bunch scallions, thinly sliced
1/2 cup fresh cilantro, coarsely chopped
1/4 cup toasted sesame seeds (white, black, or a mix)

Directions:

Step 1: In a small bowl, mix shallots, 1/4 cup Yuzuco Yuzu Super Juice, 1 teaspoon kosher salt, and 1 teaspoon granulated sugar. Let sit (ensuring the shallots are submerged) while you make the rest of the salad (at least 15 minutes or ideally a couple hours).

Step 2: Make the vinaigrette. In a medium bowl, mix ginger, garlic, remaining 2 tablespoons Yuzu juice, soy sauce, olive oil rice vinegar, sesame oil, and brown sugar. Mix and season to taste with salt, pepper, and more yuzu juice as needed (it should be bright, acidic and well seasoned).

Step 3: Bring a large pot of heavily salted water to a boil. Cook pasta until fully cooked (not al dente!), then drain and rinse with cold water. If you're not making the pasta salad right away, dress them lightly with olive oil to prevent sticking.

Step 4: In a large bowl, mix pasta, edamame, cucumber, red pepper, scallions, and cilantro. Remove shallots from pickling liquid and add to bowl, drizzling the pasta with a little splash of the Yuzu juice pickling liquid. Toss the pasta salad with the vinegar, seasoning with salt and pepper to taste. Transfer to a serving platter and top with sesame seeds. Serve immediately. Salad will keep in an airtight container for up to 3 days. Serves 6-8.