



# LEMON PASTA SALAD WITH GREEN BEANS AND PISTACHIOS

FAST. EASY. FRESH.

**1.** Bring a large pot of salted water on to boil. Trim the ends off the **green beans**. Once the water is boiling add the **gemelli** and cook for 6 minutes. Add the green beans to the boiling water as well and cook for an additional 2 minutes. Drain, and place into a large bowl.

**2.** Meanwhile, peel and mince the **shallots** and **garlic** cloves and pick the leaves off the **thyme**. Give the **pistachios** a rough chop.

**3.** In a small bowl, combine the **thyme**, zest from both **lemons**, **shallots**, **white wine vinegar**, and **garlic**. Gradually add the **olive oil**, stirring constantly with a whisk. Season with **salt** and **black pepper** to taste.

**4.** Pour the dressing over the pasta and green beans and toss gently to coat. Add the **pistachios** and give another quick toss to combine.

**5.** To serve, spoon the pasta salad into dishes and garnish with **parmesan**. Enjoy!

## Ingredients (4 Person Serving – 774 calories per serving)

Penne	454 g	White Wine Vinegar	4 Tbsp.
Green Beans	280 g	Garlic	4 Cloves
Pistachios	$\frac{3}{4}$ Cup	Olive Oil	$\frac{1}{2}$ Cup
Thyme	Small Bunch	Parmesan Cheese	60 g
Lemons	2	Salt and Pepper	To taste
Shallots	2		



**35** Minute  
Cook  
Time!