



“Grilled Vegetable & Salmon Pasta Salad”



Ingredients:

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| <ul style="list-style-type: none"> - 3 medium zucchini, cut into half-moon slices - 1½ cups cherry tomatoes - ½ lb. green beans, trimmed - 3 tbsp olive oil, divided - 2 tsp finely grated lemon zest - ¾ tsp each salt and pepper, divided - 1½ lb. salmon fillet portion - 1 pkg. bow-tie pasta | <p><u>Vinaigrette:</u></p> <ul style="list-style-type: none"> - ⅓ cup olive oil - ¼ cup red wine vinegar - 3 tbsp chopped fresh chives, divided - 2 cloves garlic, minced - ½ tsp salt - ¼ tsp. pepper |
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Preparation:

1. Toss zucchini, cherry tomatoes and green beans with 2 tbsp oil, lemon zest and 1/4 tsp each salt and pepper.
2. Place half the mixture in center of a large sheet of heavy-duty foil. Bring edges of foil together to create a tightly sealed packet. Repeat with remaining vegetables.
3. Brush salmon with remaining oil and season with remaining salt and pepper.
4. Place vegetable packets on preheated medium-high grill, cook, covered, for 10 to 15 min. or until vegetables are tender-crisp.
5. Grill salmon for 4 to 5 min. per side or until just cooked through.
6. Meanwhile cook pasta according to package directions and drain.
7. In a bowl, make vinaigrette by whisking together olive oil, red wine vinegar, 2 tbsp chives, garlic, salt and pepper.
8. Toss pasta with vegetables and vinaigrette.
9. Flake salmon into pasta mixture.
10. Toss gently to combine.
11. Garnish with remaining chives.

Total Time: 30 minutes
Servings: 8
One serving 1 1/2 cup

Nutrition Information: Per serving

Calories	510 calories
Total Fat	21 grams
Saturated Fat	2 grams
Fiber	4 grams
Sodium	420 milligrams
Cholesterol	50 milligrams
Carbohydrates	52 grams
Protein	28 grams
Sugar	6 grams

Source: [Grilled Vegetable & Salmon Bow-Tie Pasta Salad](#)

