



pasta and vegetables with warm lemon vinaigrette

adapted from [ina garten \(the great one\)](#) from [Barefoot Contessa Family Style](#) cookbook

- 1 lb of your favorite pasta (i used fusilli)
- 2-3 cups of chopped assorted cold veggies (i used bell peppers, cucumber, carrots and tomatoes)
- 1 cup olive oil
- 1/2 teaspoon whole fresh thyme leaves
- 1 tablespoon minced fresh garlic
- 2 lemons, zested
- 1/4 cup freshly squeezed lemon juice
- 1 teaspoon Dijon mustard
- 2 tablespoons Champagne or white wine vinegar
- 2 teaspoons kosher salt
- 1/2 teaspoon freshly ground black pepper
- grated parmesan for the top
- slices of lemon to toss with pasta and vegetables

cook the pasta per directions on box
toss pasta, lemon slices and vegetables in large bowl

heat the olive oil in a medium saute pan and add the thyme, garlic, and lemon zest. cook over low heat for 1 minute. Off the heat, add the lemon juice, mustard, vinegar, salt, and pepper. pour the hot vinaigrette over the pasta and vegetables.

<http://www.pickycook.com/pasta/pastaandvegetableswithwarmlemonvinaigrette.aspx>