

# Father's Day Signature Recipe

## Ingredients

12 oz. ½ lb.	Penne pasta French green beans, cut in half lengthwise
1 tbsp. ¼ cup ¼ cup	Fresh thyme leaves Lemon zest, divided Salted pistachio kernels, chopped
2 tbps. 2 tbps. 1 tsp. 1 tsp. ½ tsp. 5 tbps. 2 cups ¼ cup	White balsamic vinegar Shallots, minced Garlic, minced Kosher salt Black pepper, ground Extra virgin olive oil Arugula Parmesan, fresh, grated

# Lemony Green Bean Pasta Salad

## Directions

1. Cook pasta according to package directions, adding green beans to boiling water during last 2 minutes of cooking time. Carefully drain in a colander, rinse with cold water and allow to drain well.
2. Place pasta in a large bowl and chill pasta and beans in refrigerator to 41° or below.
3. Combine pasta mixture, thyme and 3 tablespoons lemon zest. Toss gently to combine.
4. Whisk together vinegar, shallots, garlic, salt and pepper. Slowly add olive oil to combine. Drizzle dressing over pasta mixture, add arugula and toss gently to thoroughly coat all ingredients.
5. Top the pasta with the pistachios and parmesan.