

*Carrboro*  
**FARMERS' MARKET**  
locally grown  nationally known  
YEAR ROUND *Celebrating 30 Seasons*

**Spring Vegetable Pasta Salad**  
**Recipe Provided by chef Marilyn Markel, Manager of A Southern  
Season Cooking School**

*“Any combination of raw and cooked vegetables will be great for this salad. Just buy the produce your family likes and dig in.”*

**Ingredients:**

Dressing:

½ cup sherry vinegar  
1 Tbsp Dijon mustard  
1 Tbsp raw honey  
1 large shallot, minced  
2 cloves garlic, boiled for 1 minute and minced  
dash of sea salt  
pinch of fresh ground pepper

½ cup heavy cream

1 ½ cups olive oil

Salad:

½ cup green olives, sliced  
1 head of broccoli, chopped and blanched  
1 sweet potato, roasted and diced  
1 bunch radishes, sliced  
1 bunch green onion, minced  
1 bunch spinach or any spring greens, julienne and blanched  
2 cups peas, cooked  
12 oz pasta, cooked and lightly oiled  
1 cup pecans, lightly coated with olive oil, salt and pepper and toasted

**Instructions:**

- 1 Whisk dressing ingredients except the oil until well combined. Whisk in the oil slowly.
- 2 Combine the pasta with some of the dressing – be generous. Gently toss in vegetables. Sprinkle with pecans and serve.