

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz Penne Pasta Contains: Wheat



1 | 2 Cannellini Beans



4 oz | 8 oz Grape Tomatoes



1 | 2 Mini Cucumber



1 | 2 Bell Pepper*



¼ oz | ½ oz Parsley



5 tsp | 10 tsp Red Wine Vinegar



4 TBSP | 8 TBSP Vegan Mayonnaise



1 tsp | 2 tsp Garlic Powder



1 tsp | 2 tsp Dried Oregano



2 tsp | 2 tsp Dijon Mustard



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

HELLO

SUGAR

A little sugar in the dressing balances the acidity of the vinegar and tomatoes.

VEGAN GREEK-STYLE PASTA & WHITE BEAN SALAD

with Grape Tomatoes, Cucumber & Parsley



PREP: 10 MIN COOK: 25 MIN CALORIES: 820



ENDLESS PASTABILITIES

This is the perfect make-ahead meal for a picnic, potluck, or light lunch.

BUST OUT

- Large pot
- Large bowl
- Strainer
- Whisk
- Medium bowl
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Sugar (½ tsp | 1 tsp)

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1 PREP

- Bring a large pot of salted water to a boil. Wash and dry produce.
- Drain and rinse beans. Halve tomatoes. Quarter cucumber lengthwise, then slice crosswise into ½-inch pieces. Core and deseed **bell pepper**; dice into ½-inch pieces. Roughly chop parsley.



2 COOK PASTA

- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Drain and rinse under cold water until cooled, then shake off any excess water.



3 MARINATE & MAKE DRESSING

- In a medium bowl, toss beans and tomatoes with half the vinegar, a drizzle of olive oil, salt, and pepper. Set aside to marinate.
- In a large bowl, whisk together mayonnaise, garlic powder, oregano, half the mustard (all for 4 servings). remaining vinegar, 1/2 tsp sugar (1 tsp for 4), and a drizzle of olive oil. Taste and season with salt and pepper.



4 ASSEMBLE & SERVE

- Add cooled penne, marinated bean mixture, cucumber, and bell pepper to bowl with dressing; toss to coat. Taste and season with salt and pepper.
- Divide pasta salad between bowls; garnish with parsley and serve.