

# Green Goddess Pasta Salad

## Ingredients

10 oz pasta such as bow-tie, elbow, cavatappi or cheese tortellini  
1 cup mayonnaise  
1/2 cup full fat buttermilk  
1/2 packed cup basil leaves (Italian or Thai)  
1/4 packed cup mint leaves  
1/2 packed cup cilantro  
1 small bunch of dill  
1/4 packed cup parsley leaves  
3 garlic cloves, peeled  
3 scallions, white and green parts or 1 medium/large shallot  
1 T fresh lemon juice, plus more to taste  
Zest from 1 lemon  
1/2 tsp fine sea salt, plus more to taste  
1/4 tsp black pepper, plus more to taste  
2 T extra-virgin olive oil, plus more for drizzling  
2/3 cup sliced sugar-snap peas or fresh English peas  
1 cup baby arugula

In a pot of heavily salted water, cook the pasta according to the package directions. While the water comes to a boil, thoroughly rinse and dry all the herbs. Pull leaves from parsley and basil. In a blender, add mayonnaise, buttermilk, basil, mint, cilantro, dill, parsley, garlic, 1 scallion, lemon juice, lemon zest, 1/2 tsp fine sea salt and 1/4 tsp black pepper. Purée until smooth. With the blender running, slowly drizzle in olive oil. Taste and add more salt and/or lemon juice, if needed. As soon as the pasta is done, drain well and rinse with cold water. In a large mixing bowl, toss pasta in enough of the dressing to coat. Thinly slice remaining 2 scallions. Add scallions, peas, and arugula to bowl with pasta. Toss gently. Transfer to a serving bowl. Drizzle with more dressing and olive oil, and grind more fresh pepper over top.

*Recipe by Garden Chef Pamela Askerneese-Henry*



ATLANTA BOTANICAL GARDEN