

- ¾ pound dried fusilli
- 6 tablespoons extra-virgin olive oil, divided use
- 1 pound assorted snap beans (such as green, yellow and haricot vert),  
trimmed
- 1 pound fresh shell beans (such as lima, cannelloni, cranberry or blackeyed  
peas), shelled
- 5 tablespoons red wine vinegar
- 2 cloves garlic, minced
- 2 tablespoons chopped fresh *Italian parsley*
- 1 tablespoon chopped fresh *mint*
- 2 teaspoons chopped fresh *oregano*
- Salt and freshly ground black pepper

Bring a large pot of salted water to a boil over high heat. Add the fusilli, stir well and boil until al dente, 12 to 15 minutes. Drain and transfer to a large bowl. Immediately add 1 tablespoon of the olive oil and toss well. Cover and place in refrigerator to cool.

Refill the pot with salted water and bring to a boil over high heat. Add snap beans and boil until tender, 4 to 6 minutes. Drain and rinse under cool water to stop the cooking. Add to the pasta in the refrigerator. Again refill the pot with salted water and bring to a boil over high heat. Add the shell beans and boil until tender, 5 to 10 minutes or according to package directions. Drain, add to pasta and snap beans; let cool completely in the refrigerator, 1 to 24 hours.

PASTA

## *Summer Pasta Salad*



In a large bowl, whisk together the remaining 5 tablespoons of olive oil, the vinegar and garlic. Pour over the pasta and beans and add the chopped parsley, mint and oregano. Toss together well. Season with salt and pepper.

Serves 6 to 8.