



## Grilled Vegetable Pasta Salad

**Prep: 20 minutes**

**Grill: 10 minutes • Serves: 6**

- ½ (16-ounce) box farfalle (bowtie) pasta
- 1 can (15 ounces) cannellini beans, drained and rinsed
- 2 garlic cloves, minced
- 2 tablespoons olive oil
- ½ teaspoon salt
- 2 medium Portobello mushrooms
- 2 yellow bell peppers, halved lengthwise and seeded
- 2 Roma tomatoes, halved lengthwise
- 1 bunch asparagus, ends trimmed
- 1 large onion, sliced ½-inch thick
- 2 tablespoons balsamic vinegar
- 2 tablespoons fresh thyme leaves
- ½ teaspoon ground black pepper

**1.** Prepare outdoor grill for direct grilling over medium-high heat. Heat large saucepot of salted water to a boil over high heat. Add pasta and cook as label directs; drain and return to saucepot. Add beans to saucepot; cover to keep warm.

**2.** In small bowl, whisk garlic, oil and salt. In large bowl, gently toss mushrooms, bell peppers, tomatoes, asparagus, onion and oil mixture.

**3.** Place mushrooms, bell peppers and onion on hot grill rack; cover and cook 5 minutes. Turn vegetables; place tomatoes and asparagus on hot grill rack. Cover and cook 5 minutes or until vegetables are just tender, turning tomatoes and asparagus once.

**4.** Transfer vegetables to cutting board; coarsely chop. Add vegetables and any juices remaining on cutting board, vinegar, thyme and black pepper to saucepot with pasta mixture; toss gently to combine. Makes about 8 cups.

*Approximate nutritional values per serving:*

*289 Calories, 6g Fat (1g Saturated), 0mg Cholesterol, 399mg Sodium, 49g Carbohydrates, 6g Fiber, 7g Sugars, 0g Added Sugars, 13g Protein*

### Helpful tip:

> Pasta salad can be served immediately for a slightly warm dish, or covered and refrigerated up to 4 hours.