

Sesame, Snow Pea, & Shiitake Pasta Salad

-Kosher salt
-1/2 lb. dried rolled, tubular pasta (such as cavatelli or strozzapreti)
-1/2 cup frozen baby green peas
-40 fresh snow peas (4 to 5 oz.), trimmed
-3 Tbs. vegetable oil
-1 cup thinly sliced yellow onion
-1/2 lb. shiitake mushrooms, stemmed and slice 1/4 inch thick (about 3 cups)
-1 tsp. minced garlic
-1 tsp. minced fresh ginger
-Freshly ground black pepper
-4 tsp. soy sauce
-1 Tbs. rice vinegar
-2 tsp. Asian sesame oil
-1/4 tsp. granulated sugar
-1/2 cup thinly sliced scallions (white and green parts)
-2 Tbs. toasted white sesame seeds

1. Bring a large pot of well-salted water to a boil over high heat.
2. Add the pasta and cook until barely al dente, about 1 minute less than package timing.
3. Add the green peas and cook for about 30 seconds.
4. Add the snow peas, stir, and immediately drain the vegetables and pasta in a colander set in the sink.
5. Rinse with cool water to stop the cooking. Drain well, toss with 1 Tbs. of the vegetable oil, and set aside. Heat 1 Tbs. of the vegetable oil in a 12-inch skillet over medium heat.
6. Add the onion, shiitake, garlic, ginger, 1/2 tsp. salt, and a few grinds of pepper. Cook, stirring occasionally, until the onions are opaque and the mushrooms have released their juices, 3 to 4 minutes—don't let the vegetables brown.
7. Remove the pan from the heat, transfer the vegetables and any juices to a small bowl, and let cool to room temperature.
8. In another small bowl, whisk the remaining 1 Tbs. vegetable oil with the soy sauce, vinegar, sesame oil, and sugar.
9. In a large bowl, combine the cooled pasta and vegetables, scallions, and 1 Tbs. of the sesame seeds. Toss with the dressing and season to taste with salt and pepper.
10. Serve at room temperature, garnished with the remaining sesame seeds.

Nutritional Facts: 877 Calories, 83g Carbs, 52g Fat, 26g Protein, 3950mg Sodium, 15g Sugar