



Makes 8 cups
Preparation Time: 25 minutes
Cook Time: 10 minutes

INGREDIENTS:

5 oz. Yukon gold potatoes,
peeled and chopped (1 cup)

½ cup raw cashews

1 teaspoon lemon zest

3 tablespoons lemon juice

1 tablespoon yellow mustard

2 teaspoons nutritional yeast

2 teaspoons onion powder

1 teaspoon garlic powder

Sea salt, to taste

Freshly ground black pepper, to
taste

8 oz. dry whole wheat shell
pasta

3 cups red and yellow grape
tomatoes, halved

1 15-oz. can no-salt-added
chickpeas, rinsed and drained
(1½ cups)

1 15-oz. can green jackfruit,
rinsed, drained, and chopped

¾ cup matchstick-cut carrots

½ cup sliced celery

¼ cup sliced scallions

¼ cup sweet drop peppers or
chopped peppadew peppers,
drained

2 tablespoons chopped fresh dill

Veggie Potluck Pasta Salad

This potluck-worthy pasta salad is guaranteed to wow a crowd. Whole wheat shells are slathered in a creamy cashew-based sauce that gets its finger-licking flavor from cheesy **nutritional yeast**, tangy Dijon mustard, and zesty lemon juice. Hearty jackfruit adds hunger-busting substance to the pasta, while juicy grape tomatoes and crunchy celery deliver delicious texture. Chickpeas add extra heft; feel free to use white beans or cooked brown **lentils** instead. Fresh dill fronds create the finishing touch to this colorful dish. The one problem? It's so tasty that you might not want to share!

Tip: If the pasta absorbs the dressing while refrigerated, add a splash of plant milk to make it creamy again.

For more shareable pasta salads, check out these tasty ideas:

- [Potato and Artichoke Heart Pasta Salad](#)
- [Confetti Corn and Pasta Bowl](#)
- [Broccoli Pasta Salad with Red Pepper Pesto](#)
- Or check out our full collection of [pasta salad recipes](#)

By Ellen Boeke

- 1 For dressing, in a small saucepan combine potatoes and 1 cup water. Bring to boiling; reduce heat. Simmer, uncovered, 8 minutes or until tender; drain, reserving cooking liquid. Rinse potatoes under cold water; drain well. In a small bowl pour hot potato cooking liquid over cashews. Let stand 15 minutes. In a blender combine soaked cashews and ½ cup of the soaking liquid; cover and blend until smooth. Add potatoes and the next six ingredients (through garlic powder). Cover and blend until smooth and creamy, adding water, 1 tablespoon at a time, as needed to reach desired consistency. Season with salt and black pepper.
- 2 Cook pasta according to package directions; drain. Rinse under cold water; drain well. Transfer to a large bowl.
- 3 Add the remaining ingredients. Add dressing; toss to combine. Garnish with additional fresh dill sprigs.