



Makes 12 cups
Preparation Time: 30 minutes
Cook Time: 45 minutes

INGREDIENTS:

1 head garlic (2-inch diameter)

12 oz. dried whole wheat penne
or rotini pasta

¼ cup red wine vinegar

1 teaspoon dried oregano,
crushed

Sea salt, to taste

Freshly ground black pepper, to
taste

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

1 cup chopped fresh plums

1½ cups [Spicy Pickled Green
Beans](#), chopped

1 2-oz. jar chopped pimientos,
drained

¼ cup chopped fresh dill or ½
cup chopped fresh flat-leaf
parsley

Plum Pasta Salad with Roasted Garlic Vinaigrette

The buttery flavor of oven-roasted garlic transforms a red wine vinegar dressing into something truly special, coating every mouthful of this summery pasta salad with rich flavor. This easy-to-adapt recipe is best served chilled, and it features the complementary flavors of [Spicy Pickled Green Beans](#) and sweet, tender plums. Butter beans add creaminess and extra substance, pimientos lend a subtle peppery flavor, and fresh dill gives the dish a fragrant lift. While the garlic roasts, prepare the pasta and other ingredients. Don't have plums? Use another stone fruit such as peach or nectarine. Don't have time to make pickled green beans? Substitute steamed green beans or asparagus, or use another [pickled veggie](#) of your choice.

Tip

Gluten-Free: To make this gluten-free, use gluten-free penne or rotini pasta.

For more inspiration, check out these tasty ideas:

- [Refreshing Vietnamese Noodle Salad](#)
- [Stone Fruit Pasta Salad with Fennel](#)
- [Grilled Peach and Blueberry Pasta Salad](#)
- Or check out this collection of [Vegan Pasta Salad Recipes](#)

By Ellen Boeke

- 1 Preheat oven to 400°F. Cut the top ¼ inch off garlic head so tops of cloves are exposed. Wrap head in foil. Roast 40 to 50 minutes or until very soft. Let cool. Squeeze garlic from papery skin into a large bowl and mash.
- 2 Meanwhile, cook pasta according to package directions. Reserve ¼ cup cooking water. Drain pasta. Rinse with cold water; drain again.
- 3 For dressing, add the ¼ cup pasta cooking water, the vinegar, and oregano to bowl with garlic; whisk until smooth. Season with salt and pepper.
- 4 Add pasta and the remaining ingredients to dressing. Toss to combine. Chill until ready to serve.