



Makes 14 cups
Preparation Time: 25 minutes

INGREDIENTS:

12-oz. package extra-firm silken
tofu, drained

⅓ cup white wine vinegar

1 tablespoon pure maple syrup

1½ teaspoons dry mustard

½ teaspoon onion powder

½ teaspoon garlic powder

½ teaspoon sea salt

1 tablespoon poppy seeds

3 cups dry whole wheat rotini
pasta (8 oz.)

2 15-oz. cans no-salt-added
cannellini beans, rinsed and
drained (3 cups)

3 cups pitted fresh sweet
cherries

1 5-oz. package fresh baby
spinach (6 cups)

2 cups chopped orange and/or
red bell peppers

1 cup slivered red onion

½ cup sliced almonds, toasted

Spinach-Cherry Pasta Salad with Poppy Seed Dressing

This fruit-forward pasta salad, featuring fresh sweet cherries, will score you major points at your next summer potluck. (It's also divine as a make-ahead lunch.) **Cannellini beans**, cherries, baby spinach, whole wheat rotini, **bell peppers**, and red onion are layered for eye-catching appeal, then topped with toasted almonds and more cherries. For a more casual presentation, invert the salad into a large bowl and toss before serving. Don't forget the creamy Poppy Seed Dressing: It only takes a few minutes to whizz up in the blender, and it really ties it all together. Ready in 25 minutes, this **vegan pasta salad** is one to bookmark when cherries are in season.

Tips

Gluten-free version: To make this gluten-free, use gluten-free pasta.

For more inspiration, check out these tasty ideas:

- [Veggie Potluck Pasta Salad](#)
- [Broccoli Pasta Salad with Red Pepper Pesto](#)
- [Grilled Peach and Blueberry Pasta Salad](#)
- Or check out our complete roundup of [great pasta salad recipes!](#)

By Ellen Boeke

- 1 To make Poppy Seed Dressing: In a food processor or blender combine the first seven ingredients (through sea salt). Process until smooth. Stir in poppy seeds.
- 2 Cook pasta according to package directions; drain. Rinse under cold water; drain well.
- 3 In a 3- to 4-quart straight-sided glass bowl, such as a trifle bowl, layer beans, 2½ cups of the cherries, the spinach, pasta, bell peppers, and onion. Spoon Poppy Seed Dressing over top; carefully smooth the dressing to the edge of the bowl. Sprinkle top with the remaining ½ cup cherries and the almonds.