

Shrimp and Pasta Salad with Fennel and Feta

SERVES 4 TO 6

We like to use medium-sized shrimp in this dish; however, extra-large shrimp (21/25) can be substituted.

- 6 tablespoons extra-virgin olive oil
- 1/2 cup finely crumbled feta cheese
- 1/4 cup red wine vinegar
- 1 shallot, minced
- 1 garlic clove, minced
- 1 1/2 teaspoons minced fresh oregano
- Salt and ground black pepper
- 1 pound farfalle pasta
- 1 fennel bulb, trimmed, cored, and sliced thin (see page 31)
- 1 1/2 pounds medium (31/40) pre-cooked shrimp, peeled
- 1 1/2 ounces baby arugula (2 cups)
- 1/2 cup pitted Kalamata olives, sliced

1. BOIL WATER FOR PASTA: Bring 4 quarts water to boil in large pot.

2. MAKE DRESSING: Meanwhile, whisk olive oil, feta, vinegar, shallot, garlic, oregano, 1/2 teaspoon salt, and 1/2 teaspoon pepper together in bowl large enough to hold entire pasta salad.

3. COOK FARFALLE: Add farfalle and 1 tablespoon salt to boiling water, and cook, stirring often, until tender. Drain, shaking off excess water.

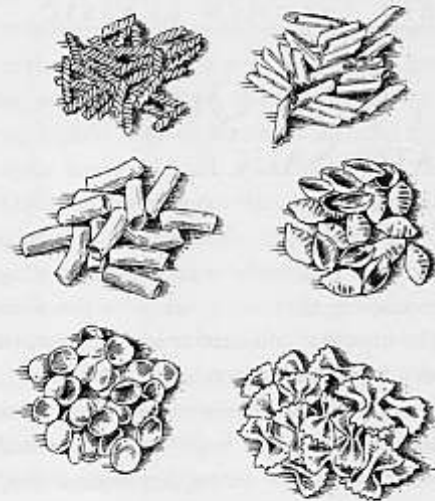
4. MARINATE PASTA: Add hot, drained farfalle,

fennel, and shrimp to bowl with dressing and toss. Cover and refrigerate until cooled, about 15 minutes.

5. FINISH: Just before serving, stir in arugula and olives and season with salt and pepper to taste.

I wasn't aware of this:
Farfelle is what I call Bowtie Pasta

MATCHING PASTA SAUCES AND SHAPES



SHORT PASTAS

Short tubular or molded pasta shapes do an excellent job of trapping chunky sauces. Sauces with very large chunks are best with rigatoni or other large tubes. Sauces with small chunks make more sense with fusilli or penne. Clockwise from top right, the shapes shown are: penne, shells, farfalle, orecchiette, rigatoni, and fusilli.

7.