



## RETURN OF THE MAC SALAD

There's something just plain dreamy about using something you either caught, grew or harvested yourself when you're cooking, and this recipe is as dreamy as it gets, like that big ol' beautiful moon on a starry night – it tends to steal the show from the other things you're serving. This pesto mac salad uses a great homemade pesto we love, and we use garlic picked from our own garden. We blend in this garlicky dream with some mayo and a few other bright flavors to make a creamy, dreamy mac salad that can team up with anything you're dreaming about for a perfect cookout or summer party. The key to a good mac salad is the right balance of flavors and textures. We want some creaminess from the mayo, a flavor shot from the pesto, and all the other cheeses and other tastes come together to make a salad your guests or family are gonna dream about for a long time!

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**Yield:** 8 servings

### Ingredients

- ½ cup of homemade pesto (instructions/directions below, you can use store bought pesto too, and can add more to your liking)
- 8 ounces of Peruvian Pearl peppers (these can be found in the cheese area at Wegmans or Whole Foods)
- 8 ounces of sauteed and cooled sliced baby bella mushrooms
- 1 pound of cooked Quattrotini pasta, cooled ( can use elbow pasta if you would like as well)
- ½ cup grated parmesan cheese
- 2 tablespoons of diced fresh chives
- 1 ½ cups of roughly chopped arugula leaves
- ½ cup of roughly chopped basil leaves
- ½ cup of chopped fresh broccoli florets
- ¾ cup – ½ cup of mayo (see how creamy you want it as you go)

### Ingredients for Garlic Scape Pesto

- 6 cloves garlic minced or 12 good ol' garlic scapes, clipped at the bottom, with the pointy end cut off (a little more than a ½ cup)
- 1 cup fresh basil leaves
- ½ teaspoon kosher salt
- 1 cup extra virgin olive oil, set aside into two halves (might need more for storage)
- 1 cup grated parm cheese
- ½ cup crushed walnuts (you could use pine nuts too, but we like the walnut taste here and they're cheaper, too)

### Ingredients for Evoo spread

- Throw the scapes, basil and that salt into a blender or processor and pulse it good, so it's well chopped
- Slowly add in half the evoo, so it starts to turn into a paste (you might need a rubber spatula to keep pushing the stuff down the sides)
- Add more olive oil to your liking, to get the consistency you want (we like it thick for this dish)
- Once it's at a level you like, add in the cheese and walnuts and pulse until you can't see 'em anymore
- To store this (it's good for a week or so), put it in a container with a thin layer of evoo on top

### Directions

- Mix everything but the pesto and the mayo together in a large mixing bowl
- In a separate, smaller bowl, add in ¼ C of the pesto and a ¼ of the mayo and mix evenly
- Add the pesto-mayo mixture into the mixed ingredients, and taste it, to see if you want more or not (we use a bit of it)
- Serve it 'up and start dreamin', there's no scape from this dish!