

Catelli Bistro Grilled Portobello and Spinach Pasta Salad

Simple and sophisticated ingredients come together to make a quick, vegetarian pasta salad that is perfect for weeknight dinners or even casual entertaining.

Recipe by [Danielle Webb](#) | Created on **Nov 19, 2021**

Ingredients

- 1 (375 g) package Catelli Bistro® Tri-Colour Penne
- 1 cup chopped asparagus
- 3 portobello mushroom caps, gills removed
- 1 tablespoon olive oil
- ¼ teaspoon salt
- ¼ teaspoon freshly ground pepper
- 2 cups baby spinach
- ½ cup thinly sliced red onion
- ½ cup sliced sun-dried tomatoes, drained (packed in oil)
- ½ cup crumbled goat cheese
- 2 tablespoons chopped fresh basil
- ? cup olive oil
- 2 tablespoons balsamic vinegar
- 2 teaspoons lemon juice
- ½ teaspoon Dijon mustard
- 1 clove garlic, minced
- ¼ teaspoon salt
- ¼ teaspoon freshly ground pepper

Directions

- Cook pasta according to package directions. Add asparagus in last 3 minutes of cooking time. Drain; transfer to large bowl.
- Meanwhile, preheat indoor or outdoor grill to medium-high heat. Brush mushroom caps with olive oil; sprinkle with salt and pepper. Grill for about 5 minutes per side or until grill-marked and tender. Remove from grill and slice.
- Balsamic Vinaigrette: Meanwhile, whisk together olive oil, balsamic vinegar, lemon juice, mustard, garlic, salt and pepper.
- Add mushrooms, spinach, onion and sun-dried tomatoes to pasta mixture; toss with dressing until evenly coated. Let stand for 30 minutes. Sprinkle with goat cheese and basil.

Nutrition Facts

Serving: **6 to 8 servings** | Calories: **446.8 kcal** | Carbohydrates: **53.6 g** | Protein: **14.9 g** | Saturated fat: **5 g** | Cholesterol: **9.2 mg** | Sodium: **332 mg** | Fiber: **5.2 g** | Sugar: **7.4 g**

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