



# A Very Good Pantry Item Pasta Salad

SOURCE [EMILYRNNN.SUBSTACK.COM](https://emilyrnnn.substack.com) | SERVINGS SERVES 4 OR SO AS A MAIN COURSE FOR LUNCH

1 While the pasta cooks, combine all the remaining ingredients, except for the lemon, olive oil, and salt and pepper, in a very large bowl.

2 In a jar with a lid, combine the lemon juice, olive oil, and salt and shake thoroughly. Pour about half of it over the vegetable mixture, toss gently to combine and let sit for a half hour or so. Taste for salt. Add pepper if desired.

3 Add the pasta to the large bowl of vegetables and toss gently. From here, you can add more of the dressing (you will have extra), a bit more salt (and pepper if you want it) and that's it. I've never added herbs or anything else.

4 ALWAYS serve at room temperature. If you serve leftovers, let them sit out for about a half hour, and add a bit more of the dressing.

- 1/2 pound shell pasta (I love shells; the olives and beans, etc. get trapped in them like surprises), cooked al dente
- 1 can cannellini (white kidney beans), drained and rinsed
- 1 7-ounce can water packed tuna, drained (you can use olive oil packed; just drain it well), broken apart
- 1 can artichoke hearts, quartered
- 2/3 cup Kalamata olives, chopped you can use more
- 1 cup chopped roasted peppers about half a jar; you can use more, but this suits me
- 1/4 cup fresh lemon juice
- 1/4 cup olive oil
- 1/2 teaspoon sea salt
- Freshly ground black pepper