

Three-Bean Pasta Salad

8 ounces uncooked small shell pasta

8 ounces fresh green beans, cut into 1-in. pieces (about 2 cups)

1/2 cup thinly sliced celery (about 1 stalk)

1 (16-oz.) can pinto beans, drained and rinsed

1 (16-oz.) can red kidney beans, drained and rinsed

1 small shallot, minced

3 tablespoons wine vinegar

1 teaspoon lemon zest plus 2 Tbsp. fresh juice (from 1 lemon)

1 teaspoon Dijon mustard

1 teaspoon honey

3/4 cup olive oil

1 teaspoon kosher salt

1/2 teaspoon black pepper

1/4 cup thinly sliced chives

Cook pasta according to package directions for salted water. Drain and rinse with cold water; drain.

Cook green beans and celery in boiling salted water to cover until tender-crisp, about 2 minutes. Drain and plunge into ice water to stop the cooking process; drain. Combine pasta, green beans, celery, pinto beans, and kidney beans in a large bowl.

Combine shallot and vinegar in a medium bowl; let stand about 5 minutes. Add lemon zest, lemon juice, mustard, and honey, stirring with a whisk. Gradually whisk in oil until well combined; pour over bean mixture. Sprinkle with salt and pepper; toss gently. Sprinkle with chives, and serve immediately