

Serve this delish Salad Fall, Winter, Spring and Summer!

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ENTERTAINING®

THE Dish

September 23, 2022



With great friends in Blowing Rock!

Dear Friends,

During my summer break, I enjoyed playing in a few Member Guest Golf events ... so much fun! During one of these we were served Ina Garten's Pesto Pea Salad, which has now become one of my favorite go-to salads. Everyone else loves it too! Well ... edthead, only likes it when I add Romaine, which is a great way to modify the recipe. I have modified the recipe to provide variations for our people who may not like spinach or peas, along with a few other options.

There are so many things to love about this recipe!

- *Make extra pesto dressing to have on hand, so pulling this salad together is super simple every time.*
- *It truly is perfect for any season and an incredibly versatile side dish or as a plated first course.*
- *If not mixing/making with Romaine, this salad does well as a leftover the next day. The spinach holds up better than lettuce.*

As for the pine nuts ... edthead kindly pointed out how expensive pine nuts are, and of course, he is correct. I do try to buy them in bulk from Costco, or often Trader Joe's is a less expensive option. As the recipe notes, for the actual salad, you can omit or substitute with slivered almonds.

One last and VERY important thing ... the next workshop dates were announced in Wednesday's newsletter - we begin on October 10th ... in just a few weeks! SO exciting!!! Be sure to [register](#) right away! Due to speaking engagements later this fall, this may be the only fall workshop!

Join me and let's get ready together for our fall and holiday entertaining now!

From our home to yours,



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Spinach and Pesto Salad

Serves 8

Adapted from *Ina Garten's Pesto Pea Salad*



INGREDIENTS

SALAD

4 cups frozen petite peas
8 tbsp pine nuts
5 cups baby spinach leaves
½ – 1 cup shredded Parmesan cheese
¼ – ½ cup Pesto Dressing to taste

DRESSING

Yields 4 cups

¼ cup walnuts
¼ cup pine nuts
3 tbsp diced garlic (approx 9 cloves)
5 cups fresh basil leaves, packed
1 tsp salt
1 tsp freshly ground pepper
1½ cups olive oil
1 cup shredded Parmesan cheese

[Printer-Friendly Recipe](#)

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“Thanks, DeeDee! Always enjoy your blog and have enjoyed so many of your recipes!”

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