**Pasta Salad with Lime Tile Fish**

8 ounces bowtie pasta, prepared according to packaged directions for al dente

1 (1 ½-2 ½ pounds) tile fish fillets-cooked and shredded

1 medium zucchini, thinly sliced

2 small yellow squash, thinly sliced

2 nectarines, coarsely chopped

1/3 cup coarsely chopped fresh flat leave parsley

Lime Vinaigrette (recipe below)

¼ cup toasted sliced almonds

Rinse prepared pasta with cold water and drain well. Gently stir together pasta, cooked shredded tile fish, and next 5 ingredients in a large bowl. Add salt and pepper to taste. Sprinkle with almonds and serve immediately. Makes 4-6 servings

**Lime Vinaigrette**

1 tablespoon lime zest

2 tablespoons fresh lime juice

2 tablespoons white balsamic vinegar

1 tablespoon Creole mustard

1 ½ teaspoon honey

1 small garlic clove, pressed

½ teaspoon each, kosher salt and pepper

½ cup olive oil

Whisk together all ingredients except olive oil. Blend well. Add olive oil in a slow, steady stream whisking constantly until smooth. May be used as a dressing and a marinade. Makes: ¾ cup