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Macaroni Salad with Bacon, Peas, and Creamy Dijon Dressing

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The tangy dressing contrasts well with the smoky bacon, sweet bell pepper, and red onion.

Dressing:

1/2 cup (4 ounces) 1/3-less-fat cream cheese
1/4 cup chopped shallots
1/4 cup reduced-fat mayonnaise
2 tablespoons fat-free sour cream
2 tablespoons Dijon mustard
2 tablespoons lemon juice
1 tablespoon white wine vinegar
3/4 teaspoon black pepper
1/2 teaspoon kosher salt

Salad:

8 ounces uncooked large elbow macaroni
2/3 cup fresh green peas
2/3 cup finely diced red bell pepper
2/3 cup finely diced red onion
1/2 cup thinly sliced green onions
1/4 cup chopped fresh flat-leaf parsley
1/2 teaspoon grated lemon rind

3 lower-sodium bacon slices, cooked and crumbled

To prepare dressing, combine first 9 ingredients in a food processor, and process until smooth. Cover and chill. To prepare salad, cook pasta according to package directions, omitting salt and fat; add peas during the last 3 minutes of cooking time. Drain; rinse with cold water. Drain. Combine pasta mixture, bell pepper, and next 4 ingredients (through rind) in a large bowl. Toss pasta mixture with half of dressing. Cover and chill until ready to serve. Toss salad with remaining dressing, and sprinkle with crumbled bacon; serve immediately.

Yield: 8 servings (serving size: 1 cup salad and about 1 teaspoon bacon)