Lemony Leek Pasta Salad

4 large lemons

12 tablespoons olive or vegetable oil

3 cups slivered almonds

12 leeks sliced leeks

4 large roasted red bell peppers, cut into strips

2 tsp salt

½ tsp pepper

4 large red bell pepper, roasted, cut into strips

4 pkg bowtie pasta

Remove peel from lemons, using grater; set aside. Cut white pith from lemon; discard. Cut lemons into 1/4-inch slices; set aside.

In electric fry pan skillet, heat oil over medium-high heat until hot. Cook and stir almonds in oil about 30 seconds or until light brown. With slotted spoon, remove almonds from skillet; set aside.

In same skillet, cook and stir lemon slices, lemon peel, leeks, salt and pepper about 1 minute or until vegetables are crisp-tender. Remove from heat. Remove lemon slices; discard. Stir in bell peppers and almonds. Cover; refrigerate at least 2 hours until chilled.

Cook pasta to desired doneness as directed on package. Drain; rinse with cold water to cool. In large serving bowl, gently toss pasta, vegetable mixture and almonds.

Serve in stainless steel trays