

## CAMPANELLE 5 SAPORI ALLA CAPRESE

*Caprese 5 Flavours Campanelle Pasta*



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## CAMPANELLE 5 SAPORI ALLA CAPRESE

Serves 4

### INGREDIENTS

— Available at Mediterranean foods

380g L'Arco dei Sapori campanelle  
(bell shaped) pasta

200g mozzarella or fresh  
provolone cheese

4 tablespoons Parmigiano Reggiano

Salt and black pepper

Extra virgin olive oil

4 ripe Roma or plum tomatoes

10 basil leaves

### METHOD

1. Chop the tomatoes and the mozzarella in 1 cm cubes and place them in a large bowl.
2. Rip the basil leaves by hand and add them into the bowl.
3. Season with salt, black pepper and abundant extra virgin olive oil.
4. Cook the Campanelle pasta in plenty of simmering salted water and when 'al dente', toss the pasta into the bowl.
5. Mix, add the Parmigiano and serve.

Buon Appetito.

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