

ARTICHOKE, MINT AND FETA PASTA



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ARTICHOKE, MINT AND FETA PASTA *Serves 4*

INGREDIENTS

— Available at Mediterranean foods

- 400g spaghetti
- 200g marinated artichokes, drained and halved
- ¼ cup extra virgin olive oil
- 2 tablespoons lemon juice
- sea salt and cracked pepper
- 120g feta cheese, sliced
- ½ cup mint leaves
- 1 tablespoon finely grated lemon rind

METHOD

1. Cook the pasta in a large saucepan of salted boiling water for 10-12 minutes or until 'al dente'.
2. Drain and return to the saucepan.
3. Add the artichokes, mint, lemon juice, lemon rind, oil, salt and pepper and toss gently to combine.
4. Serve warm or cold and topped with the feta cheese.

Buon Appetito!

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