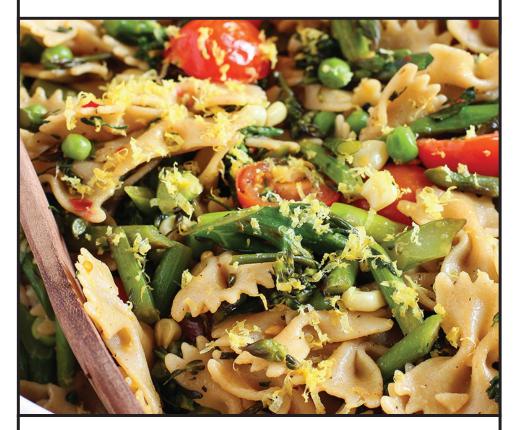


# **PASTA** SALAD

### **FARFALLE PASTA SALAD**

with spring vegetables



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### **FARFALLE PASTA SALAD**

Serves 4

#### **INGREDIENTS**



- 400g De Cecco farfalle pasta
- 1 tablespoon of smooth dijon mustard
- Extra virgin olive oil to dress
- 1 small tin of preserved tuna in olive oil
- ½ cup of sliced sundried tomato •
- Roughly chopped fresh basil

- ½ cup of blanched and refreshed
- 1 bunch of asparagus cooked 'al dente' and refreshed in cold water
- 100g green beans
- 1 cup of cubed carrots
- Zest and juice of 1 lemon
- Roughly chopped Italian parsley

#### **METHOD**

- 1. Cook the farfalle pasta in a large pot of simmering salted water.
- **2.** Four minutes before the pasta is ready drop into the pot the carrots.
- 3. Drain and cool by spreading the pasta in a large tray and drizzle over some extra virgin olive oil to prevent it sticking together.
- **4.** Add the rest of the ingredients and mix well.
- **5.** Serve cool with basil, parsley and some more extra virgin olive oil on top.

## Buon Appetito!

