



GLUTEN FREE FUSILLI OR PENNE PASTA

with sautéed vegetables

GF FUSILLI OR PENNE PASTA



Serves

6 people

Ingredients available at Mediterranean Foods

Ingredients

- 500g Gluten free Lori Fusilli or Penne Pasta
- 4 tablespoons extra virgin olive oil
- 1/2 cup Parmigiano-Reggiano cheese grated
- Salt and black pepper to taste
- 400g cherry tomatoes halved
- 1 shallot minced
- 1 bunch asparagus sliced
- 10 basil leaves torn

1. Bring a large pot of water to boil.

2. Meanwhile in a skillet, sauté shallot in olive oil over medium heat until translucent, about 2 minutes.

3. Next, turn the heat to high and add asparagus and tomatoes.

4. Saute for 2 minutes, then season with salt and pepper.

5. Cook pasta according to package directions, then drain and toss with vegetables.

6. Stir in cheese and basil before serving.

Buon Appetito!

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