

## PASTA WITH FETA, MARINATED OLIVES AND BROCCOLI



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*Serves 5-6*

### INGREDIENTS

— Available at Mediterranean foods

- 500g De Cecco fusilli (pictured) pasta
- 200g marinated mixed olives (chopped)
- ¼ cup extra virgin olive oil
- 150 gms feta cheese
- 1 head broccoli, chopped into florets and steamed (do not overcook)

### METHOD

1. Combine marinated mixed olives, ¼ cup of olive oil, diced feta, and broccoli in a bowl. Stand for one hour or overnight if making pasta the next day.
2. Cook pasta in a large saucepan of boiling salted water according to the packet directions.
3. Toss olive, feta and broccoli mixture through the pasta and serve.

*Buon Appetito!*

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