



TASTE OF SPRING PASTA SALAD

with chicken and parmigiano

Recipe sourced from www.taste.com.au

PASTA SALAD



Serves

4 people

Ingredients available at Mediterranean Foods

Ingredients

- 500g Dried De Cecco Farfalle pasta
- 125ml extra virgin olive oil
- 2 tablespoons white balsamic vinegar
- 40g shaved parmigiano
- 2 bunches asparagus
- 2 celery sticks, thinly sliced diagonally
- 200g shredded cooked chicken
- 2 tablespoons fresh chopped chives
- 2 garlic cloves

1. Cook the pasta in a large saucepan of salted boiling water until al dente. Refresh under cold water. Drain. Transfer to a large bowl.

2. Meanwhile, preheat a barbecue or char grill on high. Spray asparagus with olive oil. Cook, turning, for 4 minutes or until tender crisp and lightly charred. Transfer to a chopping board and cut diagonally into 5cm lengths.

3. Add the asparagus, celery and chicken to the pasta. Toss to combine. Transfer to a platter.

4. Blend the parsley, oil, vinegar, chives and garlic in a blender until smooth. Season. Drizzle over the pasta mixture. Top with the parmigiano.

Buon Appetito!

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