

MEDITERRANEAN
Est. **FOODS** 1990

\$14
SPECIAL

FARFALLE DE CECCO FRESCO CAPRESE

with fresh tomato, cow mozzarella and basil



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FARFALLE DE CECCO FRESCO CAPRESE

INGREDIENTS

— Available at Mediterranean foods

380g Farfalle De Cecco

3 mozzarella fior di latte

Pinch of salt and pepper

Extra virgin olive oil

3 ripe tomato

8 fresh leaves of basil

½ garlic clove finely chopped

METHOD

1. Cook the farfalle in plenty of salted simmering water.
2. In the meantime in a large bowl, chop tomatoes and the mozzarella in small cubes.
3. Add the garlic, season with salt pepper and extra virgin olive oil
4. Rip the basil leaves by hand and add it into the mix. Mix and set aside.
5. When al dente drain the farfalle and toss into the bowl. Mix and serve

Buon appetito

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