

CRUNCH TIME

Pesto Pasta Salad



Serve Information:

1 Salad In Bowl Or Tupperware Container In Picnic Basket

INGREDIENTS:

1 Bunch basil
1 Bunch flat-leaf parsley
1 Garlic clove
1/2 Lemon
1 Tbsp pine nuts
2 Tbsp grated parmesan cheese
Salt
Pepper
100ml Olive oil
500g Spiral pasta, cooked and cooled
2 tbsp Plain Greek yoghurt
50g Green olives
150g Cherry tomatoes
50g Feta cheese

EQUIPMENT:

Garlic crusher
Lemon juicer
Blender
Large bowl
Several spoons
Tongs
Chopping board
Sharp knife
Salad bowl

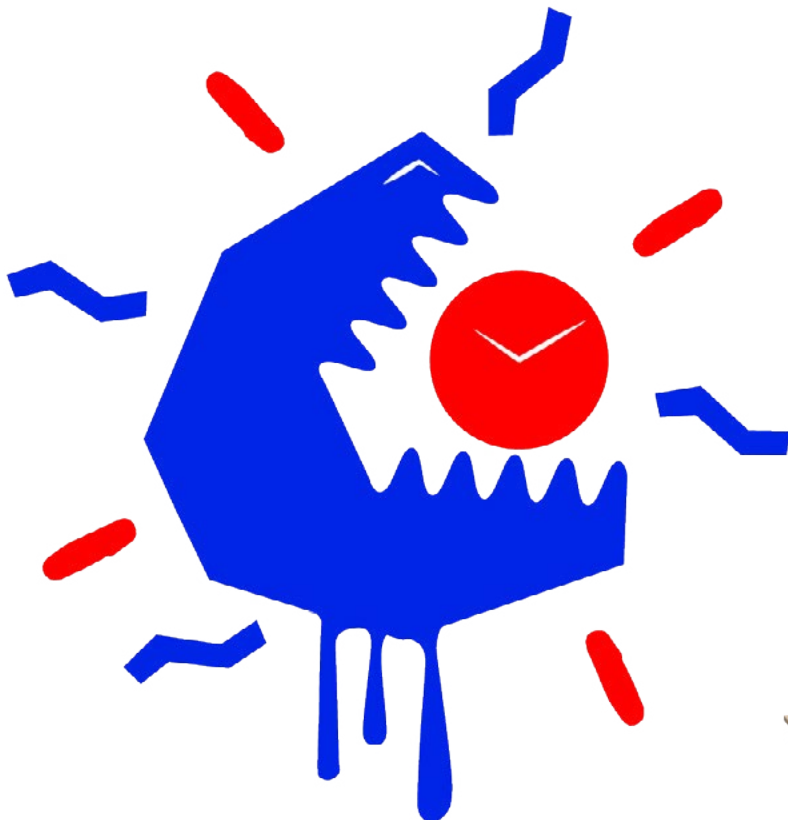


METHOD:

1. Crush the garlic
2. Juice the lemon
3. To make the pesto, place the basil, parsley, crushed garlic, lemon juice, pine nuts, parmesan cheese, oil, salt and pepper in the blender and process until finely chopped.
4. To make the salad, in a large bowl, combine the pesto and Greek yoghurt and stir until well blended.
5. Add cold pasta and toss to coat with dressing.
6. Chop the cherry tomatoes in half
7. Crumble the feta cheese over the pasta and toss through the olives and cherry tomatoes
8. Serve in a salad bowl

ADDITIONAL NOTES:

Cook pasta



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