



Recipe name:

Antipasti Pasta Salad

Recipe description:

Simple but delicious pasta salad served cold, made using all the classic foods you would find on an antipasti board.

A refreshing dish that brings the best of an antipasti board into a delightful pasta salad. This salad combines the tangy sweetness of PEPPADEW® Yellow Piquanté Peppers with creamy feta, briny kalamata olives and savoury salami. Tossed with caramelized red onions, juicy cherry tomatoes and crisp cucumber, this salad is an effortless yet flavour-packed option, ideal for a speedy summer dinner, BBQ side dish, summery lunch or picnic.

Created by

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Prep Time

15 mins

Cook Time

20 mins

Serves:

2

Made with:

PEPPADEW® Yellow Piquanté Peppers

Course:

Lunch / Side / Starter / Dinner

Occasion:

Quick and Easy

Ingredients:

- 125g cherry tomatoes
- ½ red onion (cooked down with olive oil)
- 1 garlic clove
- 1 slice of bread or croutons
- 250g pasta
- ½ jar of PEPPADEW® Yellow Piquanté Peppers
- 70g feta cheese
- ½ cucumber
- 50g kalamata olives
- 20g basil
- 50g salami (or any other old-cut meat)
- Juice of ½ a lemon
- Olive oil

Method:

1. If you're making your own croutons, slice up your bread into crouton-size pieces and bake at 180°C with a drizzle of olive oil for 15 minutes.
2. Slice your onion into thin strips and cook over medium heat with olive oil for around 10 minutes until soft and caramelized.
3. Then add in your garlic and tomatoes and cook for a further 5 to 10 minutes.
4. While this cooks, boil your pasta according to the pack instructions and leave to cool.
5. Chop up the peppers, feta, olives, salami, croutons and cucumber and add to a large bowl.
6. Add in the cooked tomato mixture and pasta.
7. Toss well with a drizzle of olive oil, lemon juice, torn basil and a good amount of salt and pepper.