



Recipe name:

Summer Pasta Salad

Recipe description:

A summery pasta dish to add some extra colour to your mid-week meals or BBQs. Pasta is tossed in a herby, zesty and creamy sauce with vegetables and sweet Peppadrops.

Prep Time

10 mins

Cook Time

15 mins

Serves:

4-6

Made with:

Sweet PEPPADEW® Peppadrops

Course:

Lunch / Side / Starter

Occasion:

Quick and Easy

Ingredients:

- Bunch mixed coriander and parsley (extra for serving)
- ½ lime, juiced
- 1 garlic clove
- 50g natural yoghurt
- 60ml extra virgin olive oil

- 1 tbsp maple syrup, optional
- Salt

Pasta ingredients

- 250g fusilli pasta
- 4 small courgettes
- 50g sweetcorn
- 50g kalamata olives
- 50g Sweet PEPPADEW® Peppadrops
- Handful cherry tomatoes
- ½ red onion, chopped

Method:

1. Cook the pasta according to the cooking instructions. Allow to cool and set aside until needed.
2. Make the pasta dressing by blending all the ingredients until smooth. Season with salt and set aside.
3. Slice the courgettes, then lightly pan-fry them until they are golden (a few minutes on each side).
4. Prepare all the pasta ingredients by dicing the onion, and slicing the cherry tomatoes and kalamata olives in half.
5. Bring the pasta dish together by combining in a large salad bowl the PEPPADEW® Peppadrops, sweetcorn, kalamata olives, onions, cherry tomatoes, cooked pasta and courgettes together.
6. Add the homemade herby dressing and finish with chopped herbs before serving.