

PASTA SALAD MEDITERRANEAN

Ingredients (makes ca. 6 portions)

leave cooked pasta to marinade overnight

500g Pasta (preferably not spaghetti)
ca. 1 Litre (1x) Kates Salad Dressing
1/2 Teaspoon Salt

Kates Ingredient suggestions for the pasta salad:

125g Mozzarella
ca. 500g mixed coloured Cherry Tomatoes
ca. 150g Parmesan Cheese, shaved with a potato peeler
(feta cheese is also good)
ca. 150g pitted Olives (or dried tomatoes in olive oil)
100g Walnuts, roughly crushed (or roasted pine nuts)
100g lean smoked Ham, roughly ripped up (or salami)
10-15 Basil leaves
Salt and Pepper to taste

Preparation

1. **The day before:** Make 1 portion of Kates Salad Dressing. If there is some leftover from the pasta salad you can keep it in the fridge and use it for a lettuce salad dressing.
2. **The day before:** Cook the pasta BUT reduce the cooking time by 1-2 minutes.
3. Put the hot cooked pasta into a large salad bowl and pour over half (about 500ml) of Kates Salad dressing. Toss the pasta in regular intervals until all the dressing has been absorbed. Leave to marinade overnight (or at least for 2-3 hours).
4. **On the day:** Add all the other ingredients (including more salad dressing) and toss thoroughly. Season to taste taking into account that parmesan and ham can be quite salty.

TIP: You can really create your own pasta salad by just using your favourite ingredients.

Guten appetit and Enjoy!

KÜCHENSCHMIDE

