

Herbalicious Salad

RECIPE SERVES
8-10

Add other vegetables
such as snow peas,
capsicum or spinach.

Ingredients

250g short pasta (e.g. spirals or penne)

Dressing:

1 clove garlic
25g parmesan cheese
3 tablespoons olive oil
2 teaspoons lemon juice
Pepper
1 bunch fresh basil

Salad:

400g tin corn kernels
1 carrot
1 punnet cherry tomatoes
1 cup frozen peas, defrosted
½ cup sliced black olive

Equipment

Chopping board, knife, small bowl, large bowl,
fine grater, coarse grater, measuring cups,
measuring spoons, large spoon, strainer



1.

Cook pasta as per instructions on the packet. Allow to cool.

Grate garlic and parmesan into a small bowl. Add olive oil, lemon juice and pepper.

2.

Very finely chop basil.
Add to bowl and mix
until well combined.

3.

Drain corn and olives.
Chop cherry tomatoes
and grate carrot.

4.

Put corn, cherry tomatoes, carrot,
peas and olives into a large bowl.
Add cold pasta and mix until
combined.

5.

Pour dressing over salad and mix
until evenly coated.