



PAPPARDELLE SUMMER SALAD

Serves: 2 - 6

Prep Time: 20 Mins

Ingredients:

- » Fresh Pappardelle Pasta
- » Cherry Tomatoes - halved
- » 2 Courgettes - cut into ribbons with peeler
- » 1 Sweet Corn cooked and charred
- » 1/4 Red Onion - thinly sliced
- » 3 Garlic Cloves
- » 1/4 Cup Olive Oil
- » 2 -3 Tbsp Vinegar
- » Chives
- » Parsley or Basil
- » Salt & Pepper

Steps:

1. Crush garlic and make up a bowl of vinaigrette using the oil and vinegar - add garlic and cherry tomatoes and set aside.
2. Cook and char corn and when cool cut off corn and add to cherry tomato vinaigrette mixture. Stir.
3. Finely slice red onion and herbs.
4. Cook pasta in salted boiling water till al dente and drain. Add to serving bowl add in all the other ingredients - mix well to coat.
5. Taste and add salt and pepper.
6. Serve!

