

Janets Pasta Salad.

INGREDIENTS

- 500g pasta
- 200g home made pesto
- 20 cherry tomatoes halved
- 1 cup rocket / baby spinach sliced.
- 6 free range eggs boiled + chopped.
- 1 cup of grated pamesan.
- 2 zucchinis grated.
- 1/2 cup fresh herbs / basil / posley / mint.
- 1 eggplant chopped.

PREP TIME

SERVES

TEMPERATURE

- ☐ WEEKNIGHT MEAL
- ☐ DINNER PARTY
- ☐ DELICIOUS BREAKFAST
- ☐ PERFECT FOR LUNCH
- ☐ SLOW COOKING

METHOD

* this can be eaten warm or served as a salad.

1. Cook pasta in boiling salted water until a la dente
2. Drain the pasta into a colander, keeping about 1/2 a cup of water. Add this water to your pesto.
3. Toss pesto through the pasta.
4. Place your pasta into 2 big bowls.
5. Chop up your greens, tomatoes, boiled eggs, herbs.
6. Add your grated zucchini.
7. Saute off your chopped eggplant in garlic and olive oil. Once cooked add to your pasta.
8. Sprinkle your herbs on top then your cheese.