

JANE'S PASTA SALAD

- 600g pasta — bows, penne or rigatoni
- 200g home made pesto
- 12 cherry tomatoes, cut in half
- 2 cups baby spinach leaves, shredded
- 6 eggs, boiled
- 1 cup grated parmesan
- 2 zucchinis, spiralised or grated
- $\frac{1}{2}$ cup fresh herbs — basil, parsley or mint.

- * Cook the pasta in salted boiling water until 'al dente'.
- * Allow an adult to strain the pasta, reserving $\frac{1}{2}$ cup of pasta water.
- * Add the reserved pasta water to the pesto slowly until you have a good mixing consistency.
- * Place pasta in 2 big bowls + toss the pesto through.
- * Chop boiled eggs then stir through pasta mixture along with your zucchini.
- * Chop your herbs and mix through and finally, add grated parmesan + mix through.
- * Enjoy!!