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**Pasta Salad**

**Season: Summer**

**Serves: 30 tastes**

Fresh from the garden: Cucumber, Tomato, Basil, Red Onion, Olives, Oregano,

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| **Equipment:**  Large mixing bowl  Large pot and lid  Measuring jug  Chopping board  Knife  Small bowl  Serving dish x2 | ***Ingredients***:  500g packet pasta  3 cucumber  2 cups cherry tomato  1 red onion  200g feta cheese  1 cup olives; pitted  1/2 cup fresh basil leaves  2 tsp dried oregano  *Dressing:*  60ml extra-virgin olive oil  3 TBsp red wine vinegar |

**What to do:**

1. Bring 2.5L water to the boil (large pot and lid) plus 1 tsp SALT
2. Wash the vegetables and fresh herbs
3. Cut the cucumber into equal pieces, about 2cm
4. Cut the cherry tomatoes in half. Slice the red onion finely into rings and mix with the cucumber and tomatoes.
5. Cut the zucchini into half moons. Pan fry with a little oil, salt and pepper, until golden.
6. Break the feta cheese up with hands and reserve in a small bowl. Add this at the end when everything else is mixed in. (Keep some salad without cheese; vegan)
7. Pit the olives; remove the pit in the middle (also known as the stone)
8. Drain the pasta from cooking water, allow to cool in a large bowl.
9. Put the basil leaves into a neat pile and slice into strips. Scatter onto the salad and gently toss everything together with the oregano.
10. Add the feta now, sprinkling across the top.
11. Dress the salad, mix the vinegar and Extra-Virgin Olive oil and drizzle on top of the salad.