# Herbalicious Salad

FOOD BANK
FIGHTING HUNGER IN AUSTRALIA


RECIPE SERVES 8-10

## 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.