

Summer Salad



A deliciously light summery salad - serve as an accompaniment to barbecued meats or perfect to take to a picnic.

Ingredients

- 1 cup small shell pasta
- 3 medium cucumbers, diced
- 200 g cherry tomatoes, diced
- 1/2 cup pitted Kalamata olives or any olives of your choice.
- 2 tbsp baby capers
- 2 garlic cloves, crushed
- 1 tsp dried mixed herbs
- 1/2 lemon, zested and juiced
- 1/3 cup extra virgin olive oil

Method:

1. In a pot of salted boiling water, cook the shell pasta as per packet instructions. When pasta is al

dente, drain and run under running cold water to stop the cooking and cool down. Set aside until ready to use.

2. In a large bowl, add the pasta, diced cucumbers, olives, capers, garlic, mixed herbs, lemon juice, zest and olive oil. Season to taste and mix well to combine.