

PASTA SALAD WITH CHERRY TOMATOES, VEGGIE BAKES AND MOZZARELLA

INGREDIENTS

1 pack Garden Gourmet Veggie Bake - Tomato, Courgetti and Mozzarella

200 g cherry tomatoes

250 g butterfly shaped pasta

A few sprigs fresh basil

12 pickled black olives

Few artichoke hearts

Pepper and salt

 1 SERVING

 20 MIN

 EASY

Try this delicious vegetarian pasta salad with Garden Gourmet Veggie Bakes with courgetti, mozzarella and artichokes. Easy and delicious!

PREPARATION

1. Boil butterfly-shaped pasta and prepare veggie bakes

Bring the water to a boil and cook the butterfly shaped pasta. Prepare the Garden Gourmet Veggie Bakes according to the preparation instructions on pack

2. Fry the artichokes

Cook the artichokes in olive oil and salt.

3. Cut the veggies and mix in with the pasta

Cut the tomatoes and olives into slices. Mix the pasta with the pieces of cherry tomatoes, mozzarella, olives and artichoke hearts.

4. Garnish, serve, and enjoy the flavors!

Garnish with fresh basil, pepper and salt.

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