



Posted on 30 December 2013
by ewfood

Tasty Pasta Salad



Ingredients

250g pasta shells

1 green bell pepper diced

1 onion finely chopped

2 medium carrots diced

100g garden peas

3 tablespoons olive oil

Pinch of salt

Pinch of paprika

Freshly ground black pepper to taste

Juice of 2 limes

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Preparation

- 1 Cook the pasta as normal as per the instructions on the package. Drain in a colander and leave to one side Take a large frying pan on a medium heat and cook the pepper, onion and carrots with 1 tablespoon of olive oil and salt- stir for 3 mins
- 2 Add the mixture from the frying pan and the peas to the pasta- mix together gently
- 3 In a separate bowl, stir together the remaining 2 tablespoons of
- 4 olive oil, another pi9nch of salt, the pepper and paprika- then pour this over the pasta mix and combine until the pasta is full coated.
- 5 Squeeze the juice of limes and add to the mix and serve in bowls
- 6 Normal 0 false false false EN-US X-NONE X-NONE /* Style Definitions */
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- 25 }

Cooks Note

You can play around with what vegetables you add to this salad... try zucchini, tomatoes and more!