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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
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Cooks Note

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