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**Spring Vegetable Pasta Salad**

**Season:** Spring

**Serves:** 40

**Recipe source:** Recipe Tin Eats

**Fresh from the garden:** Zucchini, parsnips, carrots, broad beans, mint, basil, parsley, beetroot leaves.

**Notes:** Another group will be making the fresh pasta and dressing for the salad.

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| **Equipment:**Large saucepanColander2 Large mixing bowlsMeasuring cups and spoonsWooden spoonJar for dressingSalad spinnerServing bowls and tongs | **Ingredients:**600g fresh penne pasta1 quantity of dressing- see attached recipeRadishes cut into small chunks1 zucchini cut into small chunksHandful of broad beans podded¾ cup roast vegetables300g cherry tomatoesHandful of beetroot leaves½ cup mixed herbs roughly chopped200g feta cut into small cubes1/3 cup roasted pepitas |

**What to do:**

1. Cook fresh pasta in boiling, salted water for approximately 8 minutes, until al dente. Drain in a colander, rinse under cool water, drain again, then add to a large bowl. Add the dressing, combine and set aside.
2. While the pasta is cooking, wash and cut radishes and zucchinis into chunks. Place a large mixing bowl.
3. Pod broad beans and add to the bowl.
4. Add roast vegetables to bowl.
5. Cut cherry tomatoes in quarters and add to bowl.
6. Tear beetroot leaves, wash and dry in the salad spinner and add to bowl.
7. Remove stalks from the herbs. Tear into small pieces then wash and dry and add to the bowl.
8. Cut feta into small cubes and add to bowl.
9. Gently combine all ingredients and divide between 5 small bowls and top with roasted pepitas.