

MEDITERRANEAN PASTA SALAD



Featuring Kettle Cuisine's Classic Gazpacho

  

INGREDIENTS:

1 lb Cavatappi (or Pasta of Choice)
2 cups Classic Gazpacho
4 each Scallions, Sliced
¼ cup Basil, Sliced
1 each Red Bell Pepper, Cut in Strips
1 each Bulb Of Fennel, Sliced
1 each Summer Squash, Cut in Half Moons
¼ cup Extra Virgin Olive Oil
Salt And Pepper, To Taste

METHOD OF PREPARATION:

1. Cook cavatappi according to directions on package. Drain.
2. While pasta is still warm, mix with gazpacho.
3. Mix in bell pepper, fennel, scallions and basil.
4. Quickly saute summer squash (or grill if you have it on!) and add to salad.
5. Mix in olive oil, salt and pepper.



To learn more please contact a Kettle Cuisine sales representative
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 VEGAN

 VEGETARIAN

 DAIRY FREE

 LOW FAT

 GLUTEN FREE