

Penne Pasta Salad

This non-creamy pasta salad is always a hit at every BBQ I bring it to.

Ingredients:

500g Penne Pasta
4 Cloves of Garlic
1 tsp Salt
1 cup Fresh Parsley (chopped fine)
¼ cup Lemon Juice
¼ cup Red Wine Vinegar
1 tsp Curry Powder
¾ tsp Cumin Powder
1 tsp Castor Sugar
½ tsp Black Pepper
1 cup Olive Oil (we usually only use ½ cup)
1 Red Onion (chopped)
1 cup Kalamato Olives (pitted and chopped)
2/3 cup Currants
2/3 cup Pine Nuts (toasted)
Cherry Tomatoes (garnish)

Method:

1. Boil the noodles until cooked, drain and set aside in a large bowl.
2. Make a paste of the Garlic and Salt and then add the Parsley. Mix the garlic, salt and Parsley paste into the noodles.
3. In a shaker jar, combine the Lemon Juice, Red Wine Vinegar, Curry Powder, Cumin Powder, Castor Sugar, Black Pepper and Olive Oil. Shake until well mixed, then pour over the noodles and parsley mix, and mix thoroughly.
4. Add the Onion, Olives, Currants and Pine Nuts and mix thoroughly.
5. Garnish with Cherry Tomatoes.