

# PASTA SALAD WITH CHERRY TOMATOES, VEGGIE BAKES AND MOZZARELLA

## INGREDIENTS

1 pack Garden Gourmet Veggie Bake – Tomato, Courgetti and Mozzarella

200 g cherry tomatoes

250 g butterfly shaped pasta

A few sprigs fresh basil

12 pickled black olives

Few artichoke hearts

Pepper and salt

 1 SERVING

 20 MIN

 EASY

Try this delicious vegetarian pasta salad with Garden Gourmet Veggie Bakes with courgetti, mozzarella and artichokes. Easy and delicious!

## PREPARATION

### 1. Boil butterfly-shaped pasta and prepare veggie bakes

Bring the water to a boil and cook the butterfly shaped pasta. Prepare the Garden Gourmet Veggie Bakes according to the preparation instructions on pack

### 2. Fry the artichokes

Cook the artichokes in olive oil and salt.

### 3. Cut the veggies and mix in with the pasta

Cut the tomatoes and olives into slices. Mix the pasta with the pieces of cherry tomatoes, mozzarella, olives and artichoke hearts.

### 4. Garnish, serve, and enjoy the flavors!

Garnish with fresh basil, pepper and salt.

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