**Pasta Salad with Peppers**

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| **Quantity is enough for 6-8 people** |
| **Preparation time: 20 Minutes**  |

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| **The Ingredients:** |
| **For the dressing:** | 500 g pasta bows |
| ½ cup olive oil | 1 red pepper diced |
| 4 tbsp lemon juice | 1 yellow pepper diced |
| 1 clove garlic | 1 green pepper diced |
| 1 tsp dried basil | 1 can sweet corn |
| 2 tsp dried oregano | 1 cup sliced black olives |
| Salt and pepper | 1 cup cherry tomatoes |
|  | 2 spring onions, sliced diagonally, with tops sliced for garnish |
|  | 1/2 cup Parmesan cheese |

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| **How to prepare:** |
| 1. Cook the pasta bows in a large saucepan of boiling salted water for 8-10 minutes until just tender.
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| 1. Drain, rinse under cold running water, and drain again. Leave to cool.
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| 1. Put the pasta into a salad bowl, add the peppers, olives, corn, cherry tomatoes, spring onions, and the cheese.
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| 1. Mix all the dressing ingredients in a jar with a lid. Seal the jar and shake until well combined. Pour dressing over the pasta salad, toss until well combined.
2. Garnish with the spring onion tops, and serve. Enjoy!
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