

Deli Pasta Salad

- 300g farfalle (pasta bows)
- 200g frozen peas
- 1 large tomato
- 10 sundried tomatoes in oil
- 2 tbsp olive oil
- 2 tsp white wine vinegar
- 1 garlic clove
- large handful fresh basil leaves
- 85g pack prosciutto or salami



Serves 4

1. **COOK THE PASTA:** Boil the pasta in salted water for 8 minutes then add the peas, return the water to the boil and cook for 2 minutes more until the pasta and peas are tender. Tip into a colander over the sink, cool the pasta and peas under the cold tap then drain really well.
2. **MAKE THE DRESSING:** While the pasta is boiling roughly chop the tomato and put in a food processor with half the sun-dried tomatoes, the olive oil, vinegar, garlic and about 8 basil leaves. Season with plenty of salt and freshly ground pepper then whizz until smooth. Tip into a large salad bowl.
3. **TOSS AND SERVE:** Add the pasta and peas to the dressing, roughly slice the rest of the sun-dried tomatoes and add to the pasta with the remaining basil leaves. Tear in the prosciutto or salami and toss everything together. Pile into bowls and, if possible, eat outside.