



PASTA SALAD WITH LUNCHEON MEAT



 Serves 4

INGREDIENTS

- 400 grams of cooked pasta
- 2 whole tomatoes
- 1 small onion, finely chopped
- 1 lemon squished
- 2 tablespoon of Olitalia Olive Oil
- 4 tablespoons of fresh herbs, roughly chopped
- **200 grams of Zwan's Luncheon meat**
- 200 grams of Embrog Garden Peas
- 16 mini tomatoes for garnish



METHOD

1. Start by boiling the pasta.
2. Chop the mini tomatoes in cubes and place aside in a bowl.
3. Add lemon juice, onion, oil and salt and pepper to taste.
4. Add the cooked pasta and peas.
5. Roughly chop the luncheon meat and fry in some oil.
6. Serve the salad and sprinkle the luncheon meat on top and garnish with herbs and mini tomatoes.