

# **SIMPLE HEALTHY GLUTEN FREE PASTA SALAD**

## **(SERVES 4)**

### **Ingredients**

- **310 g small gluten free shell-shaped pasta**
- **3 cloves garlic**
- **255 g yellow cherry tomatoes**
- **255 g red cherry tomatoes**
- **1 handful black olives, pitted**
- **2 tablespoons fresh chives**
- **1 handful fresh basil**
- **½ cucumber**
- **4 tablespoons white wine vinegar, or to taste**
- **7 tablespoons extra virgin olive oil**
- **sea salt**
- **freshly ground black pepper**



### **Method**

- **Bring a large pan of salted water to the boil. Throw in the pasta and cloves of garlic, boil until al dente (7-8 minutes) drain and run under cold water to cool. Put the garlic to one side to use for the dressing.**
- **Put the pasta into a bowl. Chop the tomatoes, olives, chives, basil and cucumber into pieces and add to the bowl.**
- **Squash the garlic cloves out of their skins and mush in a pestle and mortar.**
- **Add the vinegar, oil and seasoning. Drizzle this over the salad, adding a little more seasoning to taste**