

CRUNCHY VEG AND PASTA SALAD



Preparation : 20 min - **Resting :** - - **Cooking :** 10 min - **Equipment :** -

Ingredients : 6

- 500 g of penne pasta - 1 carrot - 1 red pepper - 1 lemon - 4 sprigs flat-leaved parsley - salt, pepper
 - 8 pink radishes - 1 courgette - 1 red onion - 1 sprigs basil - 100 ml of olive oil
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1. Cook the pasta according to the instructions on the packet (approx. 10 minutes). Drain and rinse under the cold tap. Transfer to a mixing bowl and sprinkle with olive oil and freshly-squeezed lemon juice.
2. Set aside in the fridge for at least an hour.
3. After 30 minutes, chop the parsley and basil in the mini bowl. Add to the pasta and return to the fridge.
4. Wash and peel the vegetables. Grate the carrots and courgettes in the midi bowl with the julienne disc or, failing that, the 4-mm grater disc. Set aside.
5. Replace the grater/julienne disc with the 2-mm slicing disc. Slice the radishes, stacking them vertically in the feed tube before switching the processor on. Set aside.
6. Keep all these vegetables in a bowl of cold water in the fridge so that they retain their full crunchiness.
7. Slice the onions and red peppers with the 2-mm slicing disc and put them in their own container in the fridge.
8. Just before serving, drain the vegetables thoroughly and add them to the pasta, together with the onion and red pepper.

9. Season according to taste.

Patissier Multifunction ■

Mini Plus ■

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■