



Pasta Salad with Avocado & Garlic Dressing

Ingredients

- 250g Pasta shells, Fusilli or Penne
- [Wild Appetite Toasted Garlic Bread Dipper \(Olive Oil\)](#)
- 1 Broccoli, broken into small florets
- 1pkt Cherry tomatoes, halved
- 4 Courgettes, sliced
- 250g Wild Rocket
- 1 Red Pepper, sliced
- 1 Red onion, thinly sliced
- 125 ml Fresh Basil and Parsley, chopped
- [Wild Appetite Avocado & Garlic Dressing](#)
- Sea salt & freshly ground black pepper



Method

Boil the pasta until al-denté, drain and drizzle with some [Wild Appetite Toasted Garlic Bread Dipper \(Olive Oil\)](#) , allow to cool.

Wash and prepare the courgettes and broccoli. Blanch the vegetables in boiling water and refresh in ice water.

Add the pasta, cherry tomatoes, onion, red pepper, wild rocket, courgettes and broccoli.

Serve topped with freshly chopped basil and parsley.

Season with salt and pepper and toss over [Wild Appetite Avocado and Garlic Dressing](#).