

## Pasta and Broccoli Salad with Tahini Dressing *(recipe for 2 - 3 people)*



### Ingredients Pasta Salad:

- 140 grams uncooked pasta
- ½ green pepper, diced
- ½ onion, chopped in small chunks
- 1 big radish, thinly sliced
- 1 pickle, thinly sliced
- 1 head of broccoli, sliced in small chunks
- 80 grams feta cheese/white cheese (for salads)
- ½ tomato, finely chopped (remove the seeds)
- Parmesan (optional)



*\*You can use whatever vegetable you like in your pasta salad (spring onion, carrot, red cabbage, bean sprouts, etc). I used what I had left in the fridge*

### Ingredients tahini dressing:

- 10 grams of tahini powder
- 14 ml water
- 14 ml mayonnaise
- ½ tsp garlic paste, or minced garlic
- 4 grams brown sugar
- Juice of 1 lemon (*I used lemon juice from a bottle: 2 - 4 tbsp*)
- salt/pepper to taste (*I used about ½ tsp of each*)



### Instructions:

1. Slice the vegetables and put them on the side.
2. Boil the pasta until al dente. Do the same with the broccoli, put it in a strainer, and let it cool off. (*make sure to remove any excess water*)
3. Crumble the feta cheese over the cooked pasta and mix it through. Add the broccoli and rest of the chopped vegetables and mix it all together with a spoon.
4. Add the tahini dressing, mix it together, and if you like, sprinkle a bit of parmesan on top.



You can eat it straight away, or you can put it in the fridge for a couple of hours and let the flavors set. Enjoy!