

# mb styled

## *Basil Pesto Pasta Salad*

WITH BROCCOLI & TOMATOES

Boil the pasta for about 8-10 minutes or until tender. Drain and rinse with cold water and place in a large bowl. Add olive oil and toss making sure to coat the pasta well. Add pesto and salt, toss again. Wash and cut the cherry tomatoes down the middle and add to the pasta. If you prefer your broccoli cooked: rinse with cold water and place in a saucer with half an inch of water. Cook until tender. If not, add the cut broccoli to the pasta salad. Toss the salad again to mix in the tomatoes and broccoli. Rinse and finely chop the fresh broccoli, add to the salad. Add crumbled feta and mix or sprinkle on top.



### Ingredients:

- 1 package or about 5 1/2 cups of Penne Pasta
- 1/3 cup of Olive Oil
- 1/4 cup of Pesto
- 1/2 cup of Crumbled Feta
- 1/2 teaspoon of Salt
- 1 cup of Cherry Tomatoes
- 1 cup of Chopped Broccoli
- 3-4 leaves of Fresh Basil (optional)

3X5

## *Basil Pesto Pasta Salad*

WITH BROCCOLI & TOMATOES

Boil the pasta for about 8-10 minutes or until tender. Drain and rinse with cold water and place in a large bowl. Add olive oil and toss making sure to coat the pasta well. Add pesto and salt, toss again. Wash and cut the cherry tomatoes down the middle and add to the pasta. If you prefer your broccoli cooked: rinse with cold water and place in a saucer with half an inch of water. Cook until tender. If not, add the cut broccoli to the pasta salad. Toss the salad again to mix in the tomatoes and broccoli. Rinse and finely chop the fresh broccoli, add to the salad. Add crumbled feta and mix or sprinkle on top.



### Ingredients:

- 1 package or about 5 1/2 cups of Penne Pasta
- 1/3 cup of Olive Oil
- 1/4 cup of Pesto
- 1/2 cup of Crumbled Feta
- 1/2 teaspoon of Salt
- 1 cup of Cherry Tomatoes
- 1 cup of Chopped Broccoli
- 3-4 leaves of Fresh Basil (optional)

4X6