

Summer tomato, ham & basil pasta salad



Summer tomato, ham & basil pasta salad

Preparation 25 mins + chilling time | Cooking 15 mins | Makes 6

Use leftover Christmas ham to make this simply delicious summer pasta salad.

- 400g orecchiette pasta
- 400g tomato medley, halved
- ½ small red onion, very finely sliced
- 1 garlic clove, finely minced
- 1 tsp finely grated lemon rind
- 1 tbs lemon juice
- 2 tbs extra virgin olive oil
- ¼ cup toasted pine nuts
- 300g sliced leg ham off the bone, roughly chopped
- ½ cup firmly-packed small basil leaves
- 100g Greek feta cheese, crumbled

STEP 1 Cook pasta in a large saucepan of boiling water, following packet directions. Drain in a colander, rinse in cold water and set aside to dry (*see tip) and cool.

STEP 2 Meanwhile, combine tomatoes, onion, garlic, lemon rind, lemon juice and oil in a large bowl. Season with sea salt and pepper to taste. Gently toss to combine. Set aside for 10 minutes.

STEP 3 Add cooled pasta, pine nuts, ham, basil and feta to the tomato mixture. Gently toss to combine and serve.

***TIP:** The pasta needs to be dry with no water residue, pat dry with paper towel if necessary.