

Tomato, bocconcini & pesto pasta salad



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Preparation 20 mins | Cooking 12 mins | Serves 4

250g dried conchiglie rigate or penne pasta
200g pearl or cherry bocconcini, drained
250g mini roma, cherry or grape tomatoes, halved lengthways
2 Lebanese cucumbers, diced
1 stick celery, chopped
2-3 tbs fresh basil pesto sauce (to your taste)
¼ cup toasted pine nuts (optional)

STEP 1 Cook pasta in a large saucepan of boiling water following packet directions. Drain. Rinse in cold water and set aside to cool.

STEP 2 Place bocconcini, tomatoes, cucumber and celery in a bowl. Add cooled pasta, pesto sauce and pine nuts (if using). Toss to combine. Serve or pack into airtight containers and refrigerate ready for a school lunch.

Good for you... **TOMATOES**

A great source of vitamin C, which then helps the body defend itself against infection. The deeper the red colour of tomatoes, the more health giving pigments it contains. One of these, called beta carotene, can be converted to vitamin A, which is important for vision, especially in dim light. Tomatoes contain potassium which helps balance harmful effects from the salt in foods such as crackers and savoury snack foods.

