

Tricoloured pasta salad with sun-dried tomatoes and CAMBOZOLA



Ingredients

Recipes for 4 servings

400 g **CAMBOZOLA**
125 g sun-dried tomatoes
400 g tricoloured pasta
100 g black olives
100 g capers or green olives
2 shallots
1 clove of garlic
2 tbsp balsamic vinegar
2 tbsp lemon juice
Sea salt, fleur de sel
Pepper
4 tbsp olive oil



Preparation

Cut the sun-dried tomatoes into fine strips. Pour over 150 ml boiling water. Soak for half an hour, and drain the excess water. Drain the olives, and cut into fine rings. For the salad dressing, peel the shallots and garlic, and dice finely. Mix balsamic vinegar, lemon juice, and olive oil. Season to taste with sea salt and pepper, and pour over the shallots and garlic. Prepare pasta according to package instructions. While the pasta is still hot, mix with the sun-dried tomatoes, olives, capers, and dressing. Dice **CAMBOZOLA** and add to the cooled salad.

Tip

Also goes quite well with fried chicken breast cubes