



Crispy Pasta Salad with Feta & Vegetables

Crispy Pasta Salad with a Creamy Tomato Dressing Made with ORO di Parma Strained Tomatoes

🔪🔪🔪 Easy 🍽️ 4 Servings ⌚ 55 min.



The Crispy Pasta Salad thrives on the contrast between the crispy pasta, the fresh vegetables, and the creamy tomato dressing. ORO di Parma Strained Tomatoes give the dressing a balanced fruitiness and a smooth texture that pairs perfectly with sour cream and mayonnaise.

Ingredients

For the crispy pasta:

300 g farfalle
30 ml olive oil
1 tsp dried basil
1 tsp dried thyme
5 g salt

For the salad:

200 g cherry tomatoes
300 g cucumber
140 g corn (drained weight)
50 g red onion
150 g feta

For the dressing:

30 g mayonnaise
100 g sour cream
150 ml ORO di Parma strained tomatoes
3 g salt, or to taste

Step 1: Cook the farfalle and season it

Cook the farfalle al dente according to the package directions. Then drain, let it steam off briefly, and toss with olive oil, basil, thyme, and salt.

Step 2: Baking Pasta Until Crispy

Spread the seasoned farfalle onto two baking sheets lined with parchment paper. Bake in a preheated oven at 200 °C (convection) for about 30 minutes, until golden brown and crispy. Turn them once halfway through baking.

Step 3: Prepare the vegetables

Cut the cherry tomatoes in half, dice the cucumber, drain the corn well, finely dice the red onion, and crumble the feta coarsely.

Step 4: Mix up a creamy tomato dressing

In a bowl, mix the mayonnaise, sour cream, and ORO di Parma tomato puree until smooth. Season with salt to taste.

Step 5: Finish the salad

Combine the vegetables, feta, and dressing in a large bowl. Fold in the crispy farfalle just before serving.

Used products:



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