



FINCH + FENNEL

Chimichurri Pasta Salad

PREP TIME: 60 Minutes

COOK TIME: 10 Minutes

SERVINGS: 4-6 cups

INGREDIENTS:

¾ c F+F Effortless Chimichurri Sauce Mix

½ c HOT water

1 lb Pasta, desired shape

1 c small diced baby Tomatoes

½ c small diced Cucumber

¼ c crumbled Feta

4 Tbsp chopped Dill

1 c Olive Oil

3 Lemons, zested & juiced

2 to 3 Tbsp Honey

2 Garlic Cloves, grated

Salt & Pepper, to taste



INSTRUCTIONS:

1. Mix together F+F Effortless Chimichurri Sauce Mix with hot water & set aside for at least an hour, or overnight.
2. Cook pasta as recommended on the package.
3. While pasta is cooking, chop tomatoes, cucumber, feta & dill.
4. Once the pasta is done cooking, strain & rinse with cold water to stop cooking. Lightly toss the pasta in olive oil so it won't stick. Cover & let cool in the fridge while you prepare the rest.
5. Grab the bloomed chimichurri & water mixture, slowly add ½ cup of olive oil into the mixture.
6. Whisk in the zest and juice of lemons, honey & grated garlic.
7. Toss cooked pasta in chimichurri sauce, add chopped veggies & herbs.
8. Season with salt & pepper.

Enjoy!

