



Tangy, aromatic and fresh-from-the-garden flavors come alive in this crowd-pleasing pasta salad, which can be served as a side dish or main course.

Tabbouleh Pasta Salad

Yield: 6 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (per serving)
Farfalle pasta	1 lb	Calories 650 Fat 32g Cholesterol 35mg Sodium 630mg Carbohydrate 71g Fiber 10g Sugars 5g Protein 25g
SupHerb Farms Fusions® Tabbouleh Starter	2 cups	
Olive oil	1/2 cup	
Red wine vinegar	1/4 cup	
Salt	1 tsp	
Pepper	1/4 tsp	
Mini bocconcini cheese	8 oz	DIETARY STATEMENTS Vegetarian Egg Free Nut Free
Chopped jarred artichokes, packed in water, drained	2 cups	
Chopped sun-dried tomatoes	1/3 cup	
Grated Parmesan cheese	1/2 cup	

PREPARATION

1. Cook pasta according to package directions; drain well.
2. Toss together pasta, Tabbouleh Starter, olive oil, vinegar, salt and pepper.
3. Stir in bocconcini cheese, artichokes and sun-dried tomatoes.

TO SERVE

Serve pasta with grated Parmesan cheese.

TIPS

- Salad can be served as a side dish or main course with grilled chicken, salmon or steak.
- Add cooked chickpeas to the salad if desired.