



Pasta Melon Salad

Servings: 6

Prep Time: 15min

Cook Time: 15min

Ingredients

- 100g Lasagne Sheets
- 1 Honeydew Melon
- Rocket Leaves
- 2 Avocado Pears, sliced
- 1 large Red Pepper, thinly sliced
- 160g Feta Cheese
- 90g Olives

DRESSING

- 60ml Olive Oil
- 30ml White Wine Vinegar
- 5ml Dijon Mustard

Directions

1. Cook the lasagne sheets in plenty of salted boiling water. Stir occasionally to stop them sticking together. Rinse in cold water. Cut into 3cm thick ribbons.
2. Cut the melon into slices and arrange on the platter. Arrange the pasta sheets on top rolling them to create height. Scatter the rocket on top. Arrange the avocado, red pepper, olives and feta.
3. To make the dressing place, all the ingredients in a screw top jar. Close the lid and shake. Drizzle over the salad.