

PASTA SALAD *à la Florentine*

4 servings

½ lb	PASTENE Farfalle	250 g
2	celery stalks, chopped	2
4 tbsp	mayonnaise	60 mL
⅓ cup	PASTENE Extra Virgin Olive Oil	75 mL
⅓ cup	PASTENE Grated Parmesan Cheese	75 mL
1	cucumber, chopped	1
2 cups	fresh spinach, torn up	500 mL
2 tbsp	PASTENE Wine Vinegar	30 mL
1 tbsp	PASTENE Capers in Vinegar, drained and chopped	15 mL
2 tbsp	fresh parsley, chopped	30 mL
2 tbsp	PASTENE Hot Finger Peppers, sliced	30 mL
	salt and pepper	

- Cook pasta in boiling salted water for 10 minutes, or until al dente. Drain and place in a large bowl.
- Add all remaining ingredients and mix well. Season to taste with salt and pepper, and serve immediately. Garnish with Pastene Pitted Olives, if desired.

WARM PASTA SALAD *with Caper Sauce*

4-6 servings

1 lb	PASTENE Fusilli	500 g
⅓ cup	PASTENE Extra Virgin Olive Oil	75 mL
¼ cup	PASTENE Capers in Vinegar, drained and finely chopped	60 mL
1	garlic clove, minced	1
1	dry shallot, minced	1
2 oz	PASTENE Anchovy Fillets in Oil, drained and chopped	48 g
1	can (28 fl. oz./796 mL) PASTENE Diced Tomatoes	1
	PASTENE Grated Parmesan Cheese, for garnish	
	PASTENE Pitted Olives for garnish	
	salt and pepper	

- Cook pasta in salted boiling water for 10 minutes; drain and reserve.
- Heat oil in a saucepan over medium heat. Add capers, garlic, shallot and anchovies. Cook, stirring constantly, 4 minutes.
- Add tomatoes with their juice and bring to broil. Simmer 15 minutes. Serve sauce tossed with pasta, garnished with Parmesan and black olives.

