

Asparagus and Fennel Pasta Salad

Roasted Vegetables

1 fennel bulb, cored and thinly sliced
A thinly sliced onion
Roughly 250g asparagus, cut into 2cm pieces
1 tablespoon olive oil

Dressing

1 tablespoon olive oil
1 tablespoon lemon juice
½ teaspoon minced garlic
¼ teaspoon mustard
Salt and pepper

125g of pasta
A handful of cherry tomatoes
Olives, sliced in half
125g crumbled feta cheese

Preheat oven to 200C°. Lightly oil a baking pan and begin to bring a pot of water to the boil.

Place the fennel, onions and asparagus on the baking pan, drizzle with olive oil, sprinkle with salt, and toss to evenly coat. Roast uncovered for 20 minutes, stirring about every 7 minutes. The vegetables should be crisp-tender.

While the vegetables roast, whisk all the dressing ingredients and set aside. Cook the pasta until al dente.

While the pasta cooks, combine the tomatoes and olives in a serving bowl. Mix in the roasted vegetables. Drain the pasta, add to the bowl, pour on the dressing and toss well. Stir in the feta or springle it on the top.

Serve warm or at room temperature.