

## YR 6 - Pasta Salad - working in pairs

### Ingredients

200g Pasta

$\frac{1}{4}$  Cucumber

1 Tomato

1 Carrot each

Mayonnaise or  
salad dressing.

Grated Cheese/

Sweetcorn

Optional - Cooked  
meat or fish etc

### Equipment

- Chopping board
- Sharp knife
- Large saucepan
- Wooden Spoon
- 2 Tablespoons
- Colander
- Peeler
- Grater
- Foil tray

### Method

1. Fill large saucepan  $\frac{1}{2}$  full with cold water - put onto hob on full blast and add pasta when water is simmering.
2. While water is being heated, chop tomatoes and cucumber into bite size pieces add your own foil tray.
3. Peel and grate carrot add to foil trays.
4. Cut up any optional meat/fish you have and add to foil trays.
5. Add either Mayonnaise or salad dressing.
6. Test pasta to see if its cooked then drain using colander. Run cold water over pasta.
7. Add  $\frac{1}{2}$  the pasta to each of foil trays.
8. Once cooled put lid on and put in fridge.

