



Serves 2

Tuscan Antipasto

Fresh Parpadelle with Tuscan Antipasto and Fresh Mozzarella

Method

- 1) large pot of salted water brought to the boil.
- 2) Drain the Tuscan Antipasto mix and reserve the marinade.
- 3) Add the pasta and cook for 3-4 minutes and drain.
- 4) Toss the Tuscan Antipasto mix in a pan to gentle warm through.
- 5) Add the pasta, toss, sprinkle with the sea salt flakes and plate.
- 6) Tear the mozzarella ball and top the pasta. Place the fresh basil leaves and serve.

Ingredients

- 1) Jar of Fresh Frontier Tuscan Antipasto
- 2) 1 tub Fresh Mozzarella ball - 100-150g
- 3) 100g fresh parpadelle pasta
- 4) Fresh Basil leaves
- 5) 1 teaspoon of sea salt flakes