



## Vegetable and Feta Pasta

Ingredient	10 Portions	50 Portions	100 Portions
Fusili Pasta	300g	1.5kg	3 kg
Peas	100g	500g	1 kg
Sweetcorn	100g	500g	1 kg
Onion – Diced	100g	500g	1kg
Garlic – Diced	1 clove	0.5 bulb	1 bulb
Cooked diced carrot	100g	500g	1 kg
Cooked chickpeas	80g	400g	800g
Feta Cheese - cubed	20g	100g	200g
Olive oil	For frying	For frying	For frying

### Method

1. In a heavy bottomed sauce pan add enough water to cook the pasta
2. Add the pasta and cook for 10-12 minutes
3. In a large frying pan add oil for frying and heat until very hot
4. Add the onion and garlic and cook for a few minutes until starting to colour
5. Add the peas, sweetcorn, carrot and chickpeas and stir fry for a couple of minutes
6. Add the hot pasta and stir fry for 2 minutes
7. Stir in the feta cheese and serve immediately

**Allergens** Wheat, Milk