

# #CREATEASTIR WITH NOLA® AND BONGI'S CREAMY TUNA PASTA SALAD



GIVE THIS CLASSIC A NOLA TWIST!

 Serves 4

## INGREDIENTS:

4 cups penne pasta  
2 cups green beans, sliced  
1 can tuna, drained  
1½ cups cherry tomatoes, sliced in half  
2 boiled eggs, cut into quarters  
1 red pepper, deseeded and cut into strips  
1 cup olives, pitted

For the dressing:

250ml of **Nola Original Mayonnaise**  
¼ cup French-style dressing  
1 tsp mustard (optional)  
1 handful of parsley, finely chopped (optional)  
2 cups crispy rocket leaves (optional)

## METHOD:

Bring a large pot of salted water to the boil, add pasta and cook until soft but firm.

Drain in a colander and set aside to cool.

Add the beans to a small pot of boiling water and cook for a few minutes until tender yet firm.

Place in cold water to cool down.

Gently toss all the ingredients together. Mix the **Nola Original Mayonnaise**, French dressing and mustard together – fold through the pasta salad.

Garnish with parsley and rocket, and serve.

**NOLA**®

