

## Gluten, Dairy and Soy Free Pasta Salad

<b>Equipment:</b> Measuring cups and spoons Small bowl Large bowl Large frying pan Chopping board Large knife Fork Egg flip	<b>Ingredients:</b> 1 box pulse pasta 1 cup mayonnaise or vegan mayonnaise 1 red bell pepper 1 zucchini Black olives 1/2 tablespoon cumin 1 teaspoons salt 1 teaspoons pepper 1 teaspoons garlic powder black olives (sliced)
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### What to do:

1. In a medium pot bring 4 cups of water to boil. Add in pasta and cook for 6 minutes. The pasta should still be a little firm to ensure there is no breakage.
2. Drain pasta and rinse with cold water. NOTE: there will likely be a film covering the pasta, this is normal as it is made from chickpeas and is washed away during this step.
3. Combine pasta, mayo, bell pepper, whole olives and zucchini in a large bowl and mix. Add in salt, pepper, cumin and garlic powder. Sprinkle on top with sliced olives.
4. Cover bowl with lid or cling wrap and refrigerate for at least 2 hours. You may not have the luxury of this time in the classroom kitchen. Enjoy!