

## Provencal Pasta Salad 普罗旺斯风味意面色拉



**Ingredients:** fusilli, tomatoes, **Pitted Green Olives with Provencal Herbs, Pitted Black Olives Coquillos**, olive oil, balsamic vinegar, salt, pepper.

### Preparation:

1. Boil quantity of your choice of Pasta in some water
2. Once ready, drain the water and save the pasta in a large bowl
3. Add the seasoning: Cut tomatoes, Pitted Green Olives with Provencal Herbs, Pitted Black Olives Coquillos, olive oil – balsamic vinegar, salt & pepper.
4. Generally mix all ingredients together with the Pasta, and keep refrigerate one our before serving.

**配料:** 螺旋刑意大利面，番茄，班尼普罗旺斯香草风味绿橄榄，班尼去核黑橄榄，橄榄油，香草醋盐和胡椒粉。

### 制作方法:

1. 在锅中根据个人喜好煮适量意大利面。
2. 熟后，将水沥干放入大碗中。
3. 加入调味品：番茄，班尼普罗旺斯香草风味绿橄榄，班尼去核黑橄榄，橄榄油，香草醋，盐，胡椒粉适量。
4. 将调味品和意大利面搅拌均匀后放入冰箱，搁置 1 小时后再食用。

