



Vegetarian Curry Sourdough Pasta Salad

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Prep time: 15-20 minutes

Makes: 1 large serving, two small servings

Ingredients:

- 100 grams Kaslo Sourdough Quinoa Pasta
- 1 tablespoon curry powder
- 1 teaspoon turmeric powder
- 4 tablespoons plain yogurt
- 1 carrot, chopped
- 1 green onion, chopped
- 1 celery stalk, minced
- ½ apple, chopped
- 2 tablespoons dried cranberries
- salt and pepper to taste

Method:

1. Boil water with a pinch of salt, add pasta and cook to desired firmness (5-8 minutes)
2. Meanwhile, chop and mince vegetables
3. Combine all ingredients together
4. Once pasta is finished cooking, let cool
5. Add all ingredients to cooled pasta

Serve and Enjoy!