



## PASTA SALAD WITH APPLE AND RAISINS

### INGREDIENTS:

1 cup dry wholegrain pasta  
1-2 tablespoons rapeseed oil  
1/2 packaging "Z Gruntu Dobre" vegetable paste with chickpeas  
1 large green apple  
2 tablespoons lemon juice  
4 celery stalks  
3 tablespoons raisins  
1/2 cup pistachios (in shells)  
1 bunch coriander  
Himalayan salt  
freshly ground pepper  
ground chilli flakes

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### PREPARATION:

1. Cook the pasta according to the instructions on the packaging, drain and after a few minutes combine with the oil. Slice the apple (with skin) into short bars, then pour over the lemon juice.
2. Finely chop the coriander (leave a few leaves for decoration). Cut the celery into slices. Pour boiling water over the raisins, leave for 30 seconds, then drain and dry. Peel and finely chop the pistachios.
3. Put the pasta in a large bowl. Add the vegetable paste and the remaining ingredients. Mix and season to taste. Put the salad into boxes or on plates. Finally, garnish with coriander leaves.