Recipe source: taste.com

Fresh from the garden: Cherry tomatoes, parsley

Equipment:
- Large saucepan
- Colander
- Chopping boards
- Knives
- Measures
- Serving bowl

Ingredients:
- 250 grams pasta shells
- Corn kernels
- Cherry tomatoes
- Ham
- 1 cup grated cheese
- Fresh parsley leaves
- ½ cup salad dressing or mayonnaise

What to do:

Cook the pasta in a saucepan of salted boiling water until al dente. Drain.

Drain corn kernels.

Cut the cherry tomatoes into quarters.

Coarsely chop the ham (use the red chopping board for this).

Finely chop the parsley leaves. Kitchen scissors could be used.

In a large serving bowl add the dressing or mayo with the warm cooked pasta and toss until well combined.

Add the corn, tomatoes, ham, cheese and parsley to the pasta, mix well and serve.