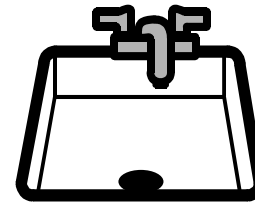


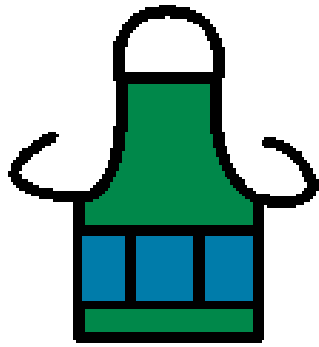
Sumarlegt pastasalat



*Hjördís Edda Broddadóttir
Hrefna S. Sigurnýasdóttir
Mona Guttormsen
Með viðbótum frá Önnu Soffiu Óskarsdóttur*



Þvo hendur.



Fara í svuntu

Fara í svuntu



4 dl vatn



Setja vatn í
pott



1 msk. matarolía



1 tsk. salt



Setja í pottinn.



2 dl pasta



Setja í pottinn.



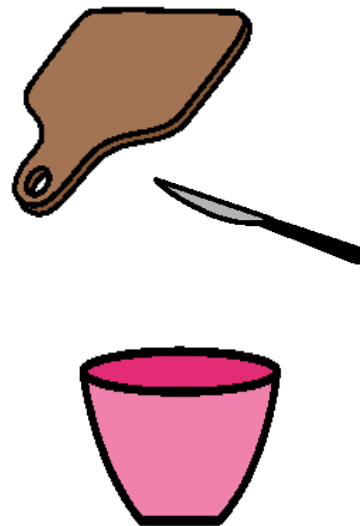
10 mínútur



Láta pasta sjóða.



Lítið stykki af
iceberg

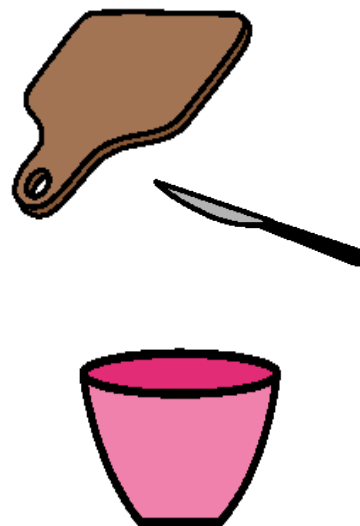


Skera salatið í
smátt.

Setja í skálina.

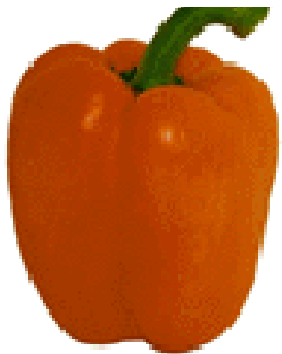


Lítið stykki
blaðlaukur

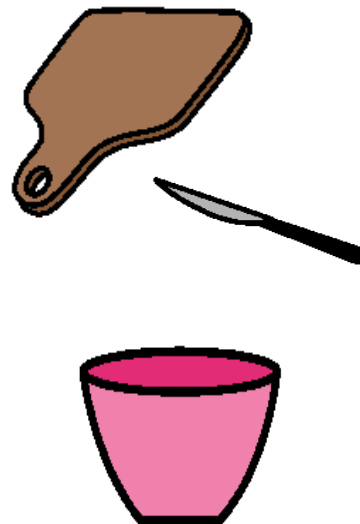


Skera blaðlauk
smátt.

Setja í skálina.



Lítið stykki
paprika

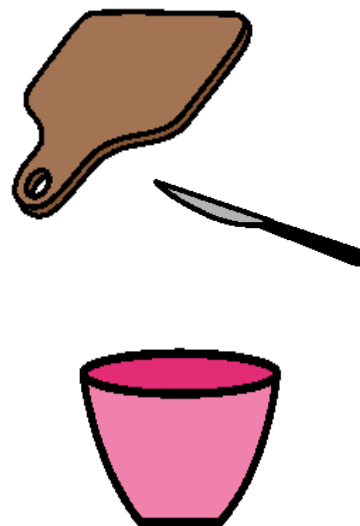


Skera papriku
smátt.

Setja í skálina.



Nokkur rauð
vínber

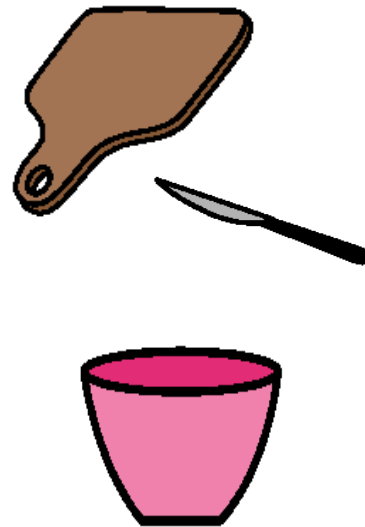


Skera vínberin
í tvennt.

Setja í skálina.



kirsuberjatómatur

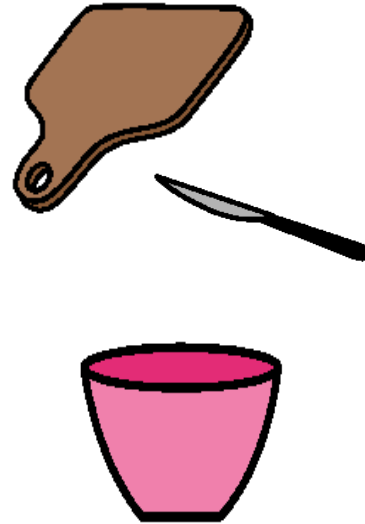


Skera tómat
smátt.

Setja í skálina.



Skinka



Skera í bita
Setja í skálina.

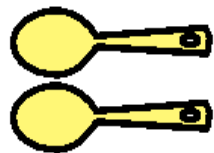


Soðið pasta



Kæla pastað
undir rennandi
vatni.

Setja í skálina.



2 msk. fetaostur

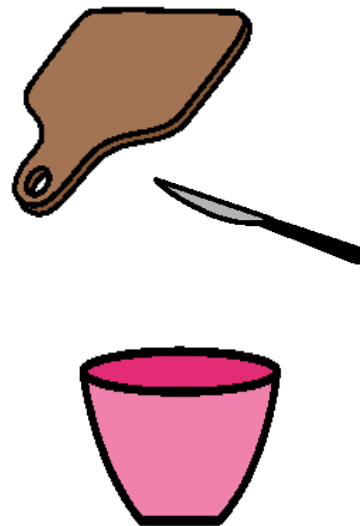


Setja í skál.

Blanda vel saman.



Jarðarber
fáein stykki



Skerið
jarðarberin.
Setja ofaná.



Basilika



Skreytið með
Basiliku