

orecchiete with garbanzos, tomatoes, feta & mint

500g orecchiette (ear-shaped pasta)
500g cherry tomatoes (scant 4 cups), halved
7 tablespoons extra-virgin olive oil, divided
1/3 cup chopped fresh mint plus sprigs for garnish
1/3 cup thinly sliced green onions
1/4 cup chopped fresh coriander plus sprigs for garnish
2 garlic cloves, minced
1 400g can chickpeas (ceci), drained, patted dry
180g feta cheese, coarsely crumbled

Cook pasta in large pot of boiling salted water until tender but still firm to bite, stirring occasionally. Drain.

Meanwhile, combine tomatoes, 6 tablespoons olive oil, chopped mint, green onions, chopped cilantro, and garlic in large bowl. Season to taste with salt.

Heat remaining 1 tablespoon olive oil in medium skillet over medium-high heat. Add garbanzo beans and sauté until lightly browned, about 5 minutes. Add garbanzo beans and pasta to tomato mixture in bowl; toss to coat. Add feta; toss briefly. Season to taste with salt and pepper. Garnish with mint and cilantro sprigs. Serve warm or let stand at room temperature up to 2 hours. (Can be made 1 day ahead. Cover and refrigerate. Bring to room temperature before serving.)

Makes 6 to 8 servings.

PAIR WITH *Chrismont LA ZONA Pinot Grigio 2006*

For more information on **CHRISMONT**, contact:

Tyce E Light – Marketing PR & Sales Executive

t +61 3 5729 8220 **f** +61 3 5729 8253

e tyce@chrismont.com.au www.chrismont.com.au

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