

Rainbow Salad

Ingredients

100g pasta

100g Double Gloucester cheese

2 spring onions

1 red apple

¼ cucumber

3 tablespoons canned sweetcorn

2 tablespoons sultanas

4 slices ham

Dressing:

4 tablespoons salad cream

1-2 tablespoons clear honey

Salt and pepper to taste

1. Put a medium saucepan of salted water on to boil. When the water is boiling, add the pasta and boil for 8-10 minutes until pasta is tender and cooked.
2. Drain the pasta in a sieve. Rinse the pasta in cold water and then drain again.
3. Cut the cheese into small cubes. Trim and chop the onions. Quarter the apple and remove the core before chopping into neat pieces. Chop the cucumber and cut the ham.
4. Put the cheese, chopped apple, sweetcorn, sultanas, onions, cucumber and ham into a large bowl. Mix them all up together with a spoon.
5. Now make the dressing. Put the salad cream into a small bowl with the honey and a little salt and pepper to taste. Stir them well until combined.
6. Add the dressing to the cheese mixture and mix well together with a spoon.
7. Stir in the pasta and mix well until everything is evenly combined.
8. To serve, spoon the salad into a bowl. It will look pretty in a glass bowl.