

Pasta salad



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100 g pasta shells
75 g vegan mayonnaise (see recipe [here](#))
2 tablespoons balsamic vinegar / rice vinegar
2 teaspoons mustard
1 teaspoon raw sugar
1 teaspoon curry powder
100 g pickled gherkins, finely chopped
2-3 chives (green onions), finely chopped
salt and pepper, to taste

Cook the pasta as directed on package (the pasta should be soft). Drain and allow to cool. Cut it fine, irregular.

When you prepare the vegan mayonnaise do not add the lemon juice but the vinegar, sugar, mustard and the curry powder.

In a bowl mix the pasta with the vegan mayonnaise, chives (onions) and the gherkins. If needed add some extra mustard, salt and pepper to taste.



Vegan "egg" salad