



Creamy Yoghurt Pasta (Macarona bel Laban)



1 serving



20 minutes

INGREDIENTS

- 100g wholemeal pasta (or legume pasta)
- 200g yoghurt
- 1 garlic clove
- 2 tsp dried mint leaves (optional)
- Pinch of salt
- ~3 tbsp water
- 1 tbsp slivered almonds
- Parsley to garnish

DIRECTIONS

1. Cook the pasta according to packet instructions (another option is to use microwavable pasta).
2. In a bowl, mix yoghurt, garlic, mint leaves, salt and water (add more or less water depending on how you like the yoghurt consistency to be).
3. Mix the yoghurt dressing with the pasta.
4. In a pan, dry roast some almonds until golden brown then add them on top of the pasta.
5. Garnish with some parsley and enjoy.