



## Greek Pasta Salad

Recipe By DEBORAH ADAMS

SERVES: 2

### SALAD:

- ☐ 2 cups rotini pasta, or another hearty pasta like rigatoni, penne or farfalle
- ☐ ½ tsp salt
- ☐ ½ tsp pepper
- ☐ 1 tbsp extra virgin olive oil
- ☐ ⅓ cup red onion, chopped
- ☐ ⅓ cup bell peppers, any color, chopped
- ☐ ⅓ cup cherry tomatoes, halved
- ☐ ¼ cup kalamata olives, pitted
- ☐ ½ cup crumbled feta cheese, half for garnish
- ☐ ⅓ cup cucumber, quartered and sliced
- ☐ 1 tbsp capers
- ☐ ¼ cup parsley, chopped, plus more for garnish
- ☐ ¼ cup mint, chopped, plus more for garnish

### DRESSING:

- ☐ ¼ cup lemon juice
- ☐ 1 tsp lemon zest
- ☐ 1 tsp garlic, chopped
- ☐ 1 tbsp parsley, chopped
- ☐ 1 tbsp mint, chopped
- ☐ ¼ cup extra virgin olive oil

### DIRECTIONS:

- ☐ 1. Cook pasta following package directions. Drain and return to an empty pot. Toss with olive oil, salt, and pepper.
- ☐ 2. In a small jar with a lid, add all the dressing ingredients and shake to combine.
- ☐ 3. Add the salad ingredients and dressing to the pan of pasta. Mix well.
- ☐ 4. Put the salad into your serving bowl and top with the remaining fresh herbs and feta cheese.

*If you have leftovers, this dish stores well in the fridge for a few days. You might want to toss in a little olive oil when enjoying later. Use any fresh veggies in season or on hand that you like.*

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