



Mediterranean Pasta Salad

Prepare ahead – Pasta salads taste better the next day

Dressing:

- 2 Tablespoons red wine vinegar
- 1 teaspoon fresh lemon juice
- 1 teaspoon honey
- 1/4 teaspoon salt or to taste
- 1/8 teaspoon ground black pepper or to taste
- 1/4 teaspoon dried basil
- 3 Tablespoons olive oil

Prepare Dressing: Place all the dressing ingredients except the olive oil in a small bowl, while whisking, slowly pour in olive oil until emulsified. Set aside.

Salad

- 1/2-pound organic lemon flavored Torchetti or penne pasta
- 1/2 cup sliced mini cucumbers, halved
- 1/2 cup roasted red pepper slices, chopped
- 1/3 cup red onion, sliced, chopped
- 1/2 cup pitted kalamata olives, halved

1/4 cup chopped parsley

2 to 4 Tablespoons feta crumbled cheese or as desired

- Bring large pot of salted water to a boil. Cook pasta until slightly soft, about 7 to 10 minutes. Drain; rinse with cold water, cool to room temperature. If it seems too sticky, toss with a little olive oil.
 - Transfer pasta to large bowl; add dressing; toss to combine.
 - Add cucumber, red peppers, onion, olives, and parsley; toss gently to combine. Cover; refrigerate at least 1 hour to allow flavors to develop.
 - Add feta just prior to serving; toss to combine. Taste and adjust seasoning; adding more salt, pepper, or lemon juice as needed. Refrigerate any leftovers.
- Yield: serves 4

About the Recipe: Everyone loves a pasta salad for an informal party or casual dinner. With warm weather knocking on our door, give your next pasta salad a global flavor. You can even make this two or three days ahead so the flavors will meld.