

GREEK PASTA SALAD

INGREDIENTS

1 pound short, spoon sized pasta
3/4 medium English cucumber, peeled, halved lengthwise, cut into 1/4-inch pieces
1 dry pint cherry or grape tomatoes, halved
1/2 large red onion, thinly sliced
1 cup pitted kalamata olives, halved
6 ounces feta, crumbled

Dressing

2 cloves garlic, finely minced
1 teaspoon dried oregano
1 teaspoon Dijon mustard
1/4 cup red wine vinegar
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 cup olive oil

DIRECTIONS

Bring a large pot of salted water to a boil. Add pasta and cook until al dente, about 8 minutes, or as label directs. Drain, rinse under cold water and transfer to a bowl.

Meanwhile, make the dressing. In a small bowl, whisk together garlic, oregano, mustard, vinegar, salt, pepper and olive oil until well combined.

Once pasta is done cooking, drain, rinse under cold water and transfer to a bowl. Add cucumber, tomatoes, red onion, and olive. Toss with dressing and sprinkle the feta over the salad. Serve immediately.