

## GRILLED MEDITERRANEAN PASTA SALAD

### INGREDIENTS

1 pound Farfalle Pasta  
1 pound Yellow Summer Squash, cut into 1-inch chunks  
1 pound Zucchini, halved lengthwise and cut into 1-inch chunks  
1 pint cherry tomatoes, halved  
1/2 cup olive oil, divided  
1/2 tablespoon of salt  
2 tablespoons champagne vinegar  
1/2 teaspoons freshly ground pepper  
2 teaspoons chopped fresh oregano  
1 teaspoon chopped fresh parsley  
1/2 cup toasted pine nuts  
1/4 cup chopped pitted kalamata olives

### DIRECTIONS

Cook pasta in a large pot of boiling water until tender, 9 to 12 minutes. Drain and rinse under cold water.

Toss veggies with some of the olive oil (just to coat) and sprinkle with salt and pepper. Using a wire grilling basket, grill over high heat until tender, but not overdone. If you manage to get a few grill marks on them, even better!

Whisk together the remaining olive oil, vinegar, salt and pepper in a small bowl. In a large bowl toss together pasta, vegetables, oregano, pine nuts, and olives. Add dressing and season with salt and pepper to taste.