

RECIPE



ROTINI WITH ARUGULA, BASIL & FETA

INGREDIENTS:

- 1 lb Rotini pasta
- 5 oz feta cheese, crumbled
- 10 oz baby arugula
- 20 basil leaves, chopped
- 2 large lemons, zested and juices (approx 6 tbsp)
- 1 large garlic clove, grated
- kosher salt
- freshly ground black pepper
- 3/4 cup extra virgin olive oil

DIRECTIONS:

Bring a large pot of water to a boil. Salt the water and cook the rotini pasta according to package directions.

Meanwhile, prepare the dressing by zesting and juicing the lemons into a small bowl. Grate in the garlic clove and season with 1 teaspoon of kosher salt and 1/2 teaspoon of freshly ground black pepper. Slowly stream in the extra virgin olive oil while whisking continuously until the dressing emulsifies.

Crumble the feta cheese into a small bowl and set aside. Roughly chop basil and mix together with the baby arugula in a large mixing bowl.

Strain the cooked pasta well and add to the large mixing bowl with the arugula and basil. Toss together until the greens start to wilt. Add in the lemon garlic dressing while the pasta is still hot so that it absorbs all the flavor. Fold in the dressing with the rotini and greens. Let cool for about 10 minutes before adding the crumbled feta cheese. Add in the feta and toss together.

You can serve this warm, room temperature or chilled.

Serves: 12-15 side servings

