

RECIPE



GREEK PENNE PASTA SALAD

INGREDIENTS:

- 2 tbsp fresh lemon juice
- 2 tbsp white wine vinegar
- 1/2 tsp dried oregano
- 1 tsp dried parsley
- 1 lg garlic clove, grated
- 1 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 3/4 cup olive oil
- 1 lb Penne pasta
- 1 red bell pepper, diced
- 1/2 hothouse cucumber, diced
- 1 sm red onion, diced
- 1/2 cup kalamata olives, pitted and chopped
- 1/2 cup crumbled feta

DIRECTIONS:

- 1 In a large stock pot, bring water to a boil. Salt the water and cook the pasta to package directions.
- 2 Meanwhile, in a large mixing bowl make the dressing on the bottom. Start by adding the lemon juice and white wine vinegar. Add in the dried oregano and parsley, salt and pepper. Then using a microplane, grate in the large clove of garlic. Whisk all the ingredients together and then slowly stream in the olive oil while continuously whisking until the dressing emulsifies.
- 3 Add to the mixing bowl, the diced red bell pepper, cucumber, red onion and kalamata olives.
- 4 Drain the pasta and add to the mixing bowl. Toss all the ingredients together well. Let cool for about 10 minutes before adding in the crumbled feta.

