

Greek Pasta Salad



Ingredients

Pasta cooked and drained pasta style is your choice
Cherry tomatoes halved
Cucumber quartered and sliced
Pitted black olives
Feta cheese cubes
Red onion halved and thinly sliced

Vinaigrette

2tbsp olive oil
1 tbsp red wine vinegar
1 tsp dried oregano
1/2 tsp black pepper freshly ground if possible
1/4 tsp salt

Method

- Pasta, cooked and drained – Cook this al dente, Al dente means “to the tooth” and is often cooked pasta that still has a little bite or firmness to it

- In a large bowl, place the pasta, the cut up veggies, and the feta cheese. Use a large spoon to mix them all together.
- In a small bowl, add all your Greek vinaigrette ingredients and whisk well.
- Pour your fresh Greek vinaigrette over the pasta salad. Use that large spoon to gently toss it together so every ingredient seems evenly coated. Taste it to see if you need to add any additional seasoning.