



Pasta Salad Recipe

This recipe is perfect for summer BBQ's!! An easy side dish you can make ahead of time!

Equipment



- Large Pot
- Peeler (optional)
- Whisk

Ingredients



- 1 lb pasta
- 1 medium cucumber (peeled & quartered)
- 1 medium red pepper (chopped)
- 1 1/2 cup tomatoes diced (about 2-3 tomatoes)
- 1 medium onion (chopped)
- 8 oz. feta cheese

Dressing



- 3/4 to 1 cup olive oil
- 1/4 cup balsamic vinegar
- 1 tbsp apple cider vinegar
- 1 1/2 tbsp granulated sugar
- 1/4 tsp ground yellow mustard
- 1 tsp salt
- 3/4 tsp pepper

Instructions



1. In the large pot boil water and cook your pasta. Make sure to salt the water you cook your pasta in!
2. Once the pasta is cooked drain the water and let it cool a bit.
3. Chop up the cucumber, red pepper, tomatoes and red onion. Add them to the pasta. I peel my cucumber, but you can skip that step if you want.
4. For the dressing, in a small bowl add 3/4 cup of olive oil, balsamic vinegar, apple cider vinegar, ground yellow mustard, salt and pepper. Whisk them together and pour over the pasta salad.
5. Mix the pasta salad and adjust the salt and pepper to taste. Also, if you feel the pasta salad is too dry add another 1/4 cup of olive oil and mix.
6. Add the feta cheese and mix until combined.
7. Store the pasta salad in an airtight container in the refrigerator. Will stay good for about 4-5 days.