

Zucchini Bread Recipes

Greek Pasta Salad With Feta Cheese

20 min Prep time	**10 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Greek** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz penne or rotini pasta
- [ ] 1 cup cherry tomatoes, halved
- [ ] 1 large cucumber, diced
- [ ] 1/2 cup Kalamata olives, pitted and sliced
- [ ] 8 oz feta cheese, crumbled
- [ ] 1/4 cup red onion, thinly sliced
- [ ] 2 tbsp fresh oregano, chopped
- [ ] 2 tbsp fresh dill, chopped

Dressing

- [ ] 1/3 cup extra-virgin olive oil
- [ ] 3 tbsp freshly squeezed lemon juice
- [ ] 1 tsp dried oregano
- [ ] 1/2 tsp salt
- [ ] 1/4 tsp freshly ground black pepper

Instructions

1. Cook the pasta in salted boiling water until al dente, about 9 minutes; drain and rinse under cold water to stop cooking.



2. In a large bowl, whisk together olive oil, lemon juice, dried oregano, salt, and pepper to form a bright dressing.



3. Add the cooled pasta, tomatoes, cucumber, red onion, and olives to the bowl; toss gently to coat.



4. Fold in the crumbled feta and fresh herbs, then let the salad rest for 5 minutes before serving.



5. Serve chilled or at room temperature, perhaps with a slice of crusty bread on the side.



Nutrition per serving

420 kcal	12 g	38 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the pasta seems dry, drizzle a little extra olive oil before serving.
- Taste and adjust seasoning after the salad rests; a pinch more lemon can brighten it further.
- For extra crunch, add sliced bell pepper or radishes.