

Zucchini Bread Recipes

Soslu Makarna Salatas – Quick Pasta Salad Recipe

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**Mediterranean** Cuisine

Ingredients

Main Ingredients

- [ ] 250 g short pasta (fusilli or farfalle)
- [ ] 1 cup cherry tomatoes, halved
- [ ] 1/4 cup red onion, thinly sliced
- [ ] 1/3 cup fresh parsley, chopped
- [ ] 2 tbsp fresh dill, chopped
- [ ] 100 g feta cheese, crumbled (optional)

Sauce

- [ ] 3 tbsp extra-virgin olive oil
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tsp lemon zest
- [ ] 1 small garlic clove, minced
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Bring a large pot of salted water to a boil, add the pasta and cook until al dente, about 8-9 minutes.
2. Drain the pasta and rinse under cold water to stop cooking; set aside in a large bowl.
3. In a small cup whisk together olive oil, lemon juice, zest, minced garlic, salt, and pepper; let it rest a few minutes.
4. Add the tomatoes, red onion, parsley, and dill to the pasta; pour the dressing over and toss gently to coat.
5. Fold in crumbled feta if using, taste and adjust seasoning, then chill for 15 minutes before serving.

Nutrition per serving

320 kcal	9 g	35 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a creamier texture, swirl in a tablespoon of Greek yogurt just before serving.
- For extra crunch, sprinkle toasted pine nuts on top.
- The salad brightens after resting; plan ahead for best flavor.