Plate Dream

Easy Greek Pasta Salad

Fresh Greek pasta salad with veggies, feta, olives, and a zesty vinaigrette—quick, colorful, and satisfying.

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

Ingredients

Main Ingredients

- [ ] 8 oz rotini or penne pasta
- [ ] 1 cup cherry tomatoes, halved
- [ ] 1 cucumber, diced
- [ ] 1/2 cup red onion, thinly sliced
- [ ] 1/2 cup Kalamata olives, pitted and sliced
- [ ] 3/4 cup feta cheese, crumbled
- [ ] 2 tbsp fresh oregano, chopped
- [ ] 2 tbsp fresh dill, chopped

For the Vinaigrette

- [ ] 1/4 cup extra-virgin olive oil
- [ ] 3 tbsp fresh lemon juice
- [ ] 1 tsp dried oregano
- [ ] 1/2 tsp garlic powder
- [ ] 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 9 minutes.
2. Drain the pasta, rinse under cool water, and set aside in a large mixing bowl.
3. In a small bowl, whisk together olive oil, lemon juice, dried oregano, garlic powder, salt, and pepper until the dressing emulsifies.
4. Add the tomatoes, cucumber, red onion, olives, feta, and fresh herbs to the pasta; drizzle the vinaigrette over the top and toss gently to combine.
5. Let the salad rest for 10 minutes to allow flavors to meld, then taste and adjust seasoning if needed.

Nutrition per serving

320 kcal	9 g	32 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter note, add a drizzle of honey to the vinaigrette.
- For extra crunch, toss in a handful of toasted pine nuts right before serving.
- The salad can be prepared a day ahead; keep the dressing separate until ready to serve.