

Plate Dream

Greek Pasta Salad With Feta Cheese

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

Ingredients

Main Ingredients

- [ ] 12 oz (340 g) short-tube pasta (penne or rotini)
- [ ] 1 cup cherry tomatoes, halved
- [ ] 1 cup cucumber, diced
- [ ] ½ cup Kalamata olives, pitted and sliced
- [ ] 200 g feta cheese, crumbled
- [ ] ¼ cup red onion, thinly sliced

Dressing

- [ ] ¼ cup extra-virgin olive oil
- [ ] 3 tbsp fresh lemon juice
- [ ] 1 tsp dried oregano
- [ ] ½ tsp sea salt
- [ ] ¼ tsp freshly ground black pepper

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 and rinse under ice water to stop cooking; set aside to cool.
3. In a large bowl, combine the tomatoes, cucumber, olives, and red onion.
4. Whisk together olive oil, lemon juice, oregano, salt, and pepper to create the vinaigrette.
5. Add the cooled pasta to the vegetable mixture, pour the dressing over, and toss gently.
6. Fold in the crumbled feta last, reserving a small amount for garnish.
7. Let the salad rest for 20 minutes, then serve chilled or at room temperature.

Nutrition per serving

380 kcal	10 g	30 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the salad seems dry, drizzle a little more olive oil before serving.
- For extra brightness, add a pinch of zested lemon peel.
- Feel free to swap olives for capers for a briny twist.