



# FRESH & DELICIOUS GREEK PASTA SALAD

**PREP TIME:** 20 MINUTES **COOK TIME:** 10 MINUTES **TOTAL TIME:** 30 MINUTES

## Ingredients

- 400g your favourite dried pasta/grain (recommended: bow tie, orzo, pot barley, quinoa or freekah)
- 1 cup cherry tomatoes, halved
- 1/2 cup chopped cucumbers
- 1 sweet red pepper, chopped
- 1/2 cup Kalamata olives
- 1 can of chickpeas, rinsed
- 1/2 cup chopped fresh herbs (dill, chives, basil, parsley)
- Juice from 1 lemon
- 1/3 cup extra-virgin olive oil
- 1/2 cup Feta or goat cheese or cheese of choice
- Sea salt, pepper & Italian seasoning to taste

## Directions

1. Cook pasta/grain according to label instructions, al dente. Drain water & rinse with cool water
2. Place it in a large salad bowl, drizzle with some olive oil (so it doesn't stick while it cools) & place in the fridge to keep chilled
3. Meanwhile, chop all the veggies. Try to use fresh herbs as it adds such a refreshing taste
4. Prepare the salad dressing in a small jar. Combine the lemon juice, extra-virgin olive oil, some of the olive juice if you're an olive lover & the seasonings of your choice. You can add some cheese to the dressing before shaking it up or wait to add just some cheese on top
5. Remove the pasta/grain from the fridge, add the veggies, fresh herbs & dressing. Mix gently & then sprinkle the top with your cheese of choice if using & serve right away or refrigerate until serving. Just keep in mind gluten-free pasta sometimes gets hard if it sits overnight

This is one of my favourite pasta salads. Hope you enjoy it too!!

