

## **Greek Pasta Salad**

- **Difficulty: Easy**
- **Category: Salads, Side Dishes, Vegetarian**
- **Cuisine: Greek**
- **Cooking Method: Boiling, Mixing**

**Servings: 5 yield(s)**

**Prep Time: 20 mins**

**Cook Time: 10 mins**

**Total Time: 30 mins**

### **Ingredients:**

#### **For the pasta salad:**

- **450 g Cooked pasta**
- **2 Cucumbers**
- **15 Cherry tomatoes**
- **1/2 Red onion**
- **150 g Feta cheese**
- **1 Bell pepper**
- **1/4 cup Fresh parsley**
- **2/3 cup Kalamata olives**

#### **Greek salad dressing:**

- **1/2 cup Olive oil**
- **1/4 cup Red wine vinegar**
- **1 tsp Dijon mustard**
- **2 Garlic cloves**
- **1/2 tsp Dried oregano**
- **1/2 tsp Kosher salt**
- **1/2 tsp Black pepper**
- **1 tbsp Lemon juice**

### **Instructions:**

- **Step 1: Prepare the salad dressing by mixing olive oil, red wine vinegar, lemon juice, minced garlic, dried oregano, salt, and pepper in a jar or a medium mixing bowl.**

- **Step 2: Bring a large pot of salted water and cook the pasta according to the package instructions. drain and rinse the pasta with cold water to stop the cooking process.**
- **Step 3: In a big bowl, add the cooked pasta, cucumber, cherry tomatoes, kalamata olives, red onion, chopped parsley, bell pepper, and feta cheese.**
- **Step 4: Add the Greek salad dressing on top and mix with a wooden spoon until combined. Serve and enjoy!**