



## **Greek Pasta Salad**

### **Ingredients:**

½ pound fresh rigatoni pasta  
1 T extra virgin olive oil  
½ pound tomatoes, seeded and diced  
1 cucumber, peeled, seeded and diced  
½ cup diced, pitted Kalamata olives  
¼ cup red onion, sliced razor thin  
¼ cup packed minced fresh parsley  
1 cup diced feta cheese

### **Dressing:**

¼ cup Sicilian Lemon White Balsamic  
¼ cup Tuscan Herb Olive Oil

### **Directions:**

Bring a large pot of water to a boil. Cook fresh pasta for 3 minutes, then drain well in a colander and drizzle with 1 T olive oil. Shake the strainer to distribute oil and let steam escape. Set aside to cool.

When the pasta is cool, place it in a serving bowl and add the tomatoes, cucumber, olives, red onion and parsley.

Whisk together the dressing ingredients and add to the salad just before serving. Gently fold in the feta.

NOTE: You can also add chickpeas, artichokes, baby greens, chicken or shrimp to this salad.

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