

Greek Pasta Salad

Ingredients:

- 8 ounces dry pasta (I used bow tie pasta)
- 1 English cucumber, diced (these have less seeds)
- ½ pint cherry tomatoes, halved
- 4 ounces crumbled feta cheese
- half of a medium red onion, peeled and thinly sliced
- lemon-herb dressing (see below)

Dressing Ingredients:

- ¼ cup extra virgin olive oil
- 3 tablespoons red wine vinegar
- 2 small garlic cloves, minced
- 1 Tablespoon basil
- 1 tablespoon freshly-squeezed lemon juice
- ½ Tablespoon dried oregano
- ½ Tablespoon honey
- ¼ teaspoon black pepper
- ½ teaspoon salt

1. Cook the pasta al dente in a large stockpot according to package instructions. Drain pasta, then rinse under cold water for about 20-30 seconds until no longer hot. Transfer the pasta to a large mixing bowl.
2. Mix the pasta, cucumber, tomatoes, feta cheese, red onion, and salt and pepper into the mixing bowl, then add all of the dressing on top. Toss until all of the ingredients are evenly coated with the dressing.
3. Serve immediately, and add extra feta cheese if desired.

