

Greek Pasta Salad

½ lb. fusilli pasta (or pasta of your choice)

1 T. olive oil

½ lb. tomatoes, seeded and diced

1 cucumber, peeled, seeded and diced

½ c. diced, pitted kalamata olives

¼ onion, sliced razor thin

¼ c. packed minced fresh parsley

1 c. diced feta cheese (optional)

Herb Dressing:

¼ c. red wine vinegar

¾ c. olive oil

½ c. minced oregano

1 t. finely minced garlic

Salt and pepper

Cook pasta according to directions. Drain and drizzle with 1 T. olive oil. Shake the container 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, onion and parsley. Combine dressing ingredients. Season generously with salt and pepper. Shake well until the ingredients are emulsified and add 1/3 to ½ c. of the dressing to the salad just before serving. Reserve leftover dressing for another salad. Gently fold in the feta if using.

Adapted from "Raising the Salad Bar"