



Mediterranean Pasta Salad

Ingredients

8 oz farfalle pasta or your favorite
1 cup cherry tomatoes, halved
1 cup cucumber, diced
1/2 cup red bell pepper, diced
1/4 cup red onion, finely chopped
1/4 cup Kalamata olives, pitted and halved
1/4 cup sun-dried tomatoes, chopped
1/4 cup fresh parsley, chopped
1/4 cup vegan feta cheese, crumbled

For the Dressing:

1/4 cup extra virgin olive oil
2 tablespoons red wine vinegar
1 tablespoon lemon juice
1 teaspoon dried oregano
1 clove garlic, minced
Salt and pepper to taste

Instructions

Bring a large pot of salted water to a boil. Add the pasta and cook according to the package instructions until al dente.

Drain the pasta and rinse under cold water to cool. Set aside.

While the pasta is cooking, prepare the cherry tomatoes, cucumber, red bell pepper, red onion, Kalamata olives, sun-dried tomatoes, parsley, and basil.

In a small bowl, whisk together the olive oil, red wine vinegar, lemon juice, dried oregano, minced garlic, salt, and pepper until well combined.

In a large mixing bowl, combine the cooked and cooled pasta, cherry tomatoes, cucumber, red bell pepper, red onion, Kalamata olives, sun-dried tomatoes, parsley, and basil. If using, add the crumbled vegan feta cheese.

Pour the dressing over the salad ingredients and toss gently to coat everything evenly. Refrigerate the pasta salad for at least 30 minutes before serving to allow the flavors to meld together. Serve chilled.