

# GREEK PASTA SALAD



## NUTRITION INFORMATION

Yields 2 servings  
Serving Size: 190 g  
Protein per serving: 0.9 g  
Calories per serving: 334

# INGREDIENTS

## SALAD

1 c Loprofin Fusilli, dry  
3 c Vegetable Broth  
30 g Cucumber, small diced  
1/2 fl.oz. Tomatoes, raw, diced  
10 g Sliced Black Olives  
2 TBSP Raw Bell Peppers, small diced  
1 TBSP Diced Raw Onions  
1 oz. Just Like Feta Block, in crumbles

## DRESSING

2 TBSP Olive Oil  
1 TBSP Lemon Juice  
1 1/2 TBSP Red Wine Vinegar  
1/4 tsp Salt  
1/8 tsp Black Pepper  
1/4 tsp Fresh Parsley, chopped  
1/4 tsp Fresh Oregano, chopped  
1/4 tsp Fresh Mint, chopped

# DIRECTIONS



Bring the vegetable broth to a boil in a medium saucepan over medium heat. Add the pasta and cook according to package directions. Drain pasta, but **SAVE** the pasta water. It will be used for the dressing.



To make the dressing, combine all the dressing ingredients in a glass liquid measuring cup. Whisk to combine. Add three tablespoons of the reserved pasta water. Whisk again to combine. Set aside.



Rinse and drain pasta under cool water to cool down pasta. Put the cooled pasta in a medium bowl. Add the cucumber, olives, peppers, and onions. Gently toss together. Slowly add the dressing to the pasta and toss to combine. Add the Violife feta crumbles. Serve immediately or refrigerate for at least 1 hour.

## NOTES

It is best to make this recipe the day you plan to eat it. If you need to prepare it in advance, cook pasta, rinse and chill it. The day you plan to eat it, add 2-3 tablespoons of water to the pasta and heat in microwave for one minute. this should help to soften the pasta. Rinse in cool water and prepare rest of recipe