

Ferraro's Cucina

Greek Pasta

Ingredients

16 ounces short pasta rotini, bow ties, penne

$\frac{3}{4}$ long english cucumber diced

1 pint grape tomatoes halved

1 bell pepper red or orange, diced

$\frac{1}{2}$ cup sliced pitted olives

$\frac{1}{2}$ cup feta cheese cubed

cup red onion diced

DRESSING

$\frac{1}{4}$ cup red wine vinegar

cup olive oil

$\frac{1}{2}$ teaspoon garlic powder

1 teaspoon oregano

salt & pepper to taste

Preparation

- Whisk together dressing ingredients.
- Cook pasta al dente according to package directions. Rinse under cold water.
- Combine all ingredients in a large bowl. Add dressing and toss.
- Refrigerate at least 2 hours before serving.

