

Greek Pasta Salad

Prep: 20 mins | Cook: 10 mins | Total: 1 1/2 hours | 16 servings | 267 calories

INGREDIENTS

12 oz box tricolor Rotini pasta; cook, drain, chill
8 oz feta cheese
1 pint cherry tomatoes; halved or chunked
1 regular English cucumber; peeled & cubed
2 cans black olives: drained
half of a medium onion; thin slices & then diced
1/2-1c Greek dressing (to preference)



DIRECTIONS

1. Combine all ingredients together.
2. Allow to chill & marinate for a minimum of 1 hour, but really is best overnight.

TIPS

- You can use any type of pasta you wish, that is about 12 oz package.
- Make sure you select an English cucumber. These are the long, slender cucumbers. The squat, shorter ones tend to have more seeds in them.
- It is easiest to dice a cucumber if you keep halving and create strips before dicing.

Find recipes & more at www.MadeByMeggs.com