

Tomato Pasta Salad

Preparation time: 10 min

Difficulty: Easy

Ingredients

• EVOO: 2 tbsp

• Ground black pepper to taste:

• Italian seasoning: 1 tbsp

• Pinch of salt:

• feta cheese, crumbled: 1 cup

• fresh parsley, basil or dill; finely chopped: ½ cup

• large garlic clove, grated: 1

• large red bell peppers, deseeded and chopped: 3

• package Explore Cuisine Organic Green Lentil Penne: 1



Preparation

- 1. Cook the pasta according to the package instructions, but reduce the cooking time by 2 minutes to achieve an al dente texture.
- 2. While pasta is cooking, prepare your ingredients, such as clean vegetables and chop ingredients.
- 3. In a medium bowl mix Pomì Chopped Tomatoes with Italian seasoning. Set aside.
- 4. Add feta to a salad bowl and immediately add cooked pasta directly from the pot to a salad bowl. Toss, this will allow hot pasta to melt feta cheese. A bit of pasta water transferring with pasta is fine.
- 5. Add remaining ingredients, seasoned chopped tomatoes, bell peppers, chopped herb, garlic, and olive oil.
- 6. Add a pinch of salt, and season to taste. Serve warm or cold.

Notes

Store: Refrigerate covered for up to 2 days. Do not freeze.

Make ahead: You can make this salad up to 24 hours in advance. Since the recipe calls only for 2 tbsp of olive oil, you can always "rehydrate" pasta salad with more olive oil the next day.

For this recipe we used:

None 1 box (26 oz)

