

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)

