

Lemon-Balsamic Pasta Salad



FROM THE KITCHEN OF
DEBBIE MACOMBER

This pasta salad is packed with garden fresh veggies and tossed with a bright, Lemon-Balsamic Vinaigrette, making it a perfect summer lunch or dinner. It pairs beautifully with whatever you have on the grill, especially chicken and fish.

Serves 8-10

Ingredients

1 pound rotini pasta
¼ cup olive oil
¼ cup balsamic vinegar
¼ cup lemon juice
1 tablespoon Dijon mustard
1 teaspoon kosher salt
½ teaspoon ground black pepper
¼ teaspoon garlic powder
¼ teaspoon dried oregano

2 pints cherry tomatoes,
halved
1 English cucumber, diced
1 bell pepper, diced
¾ cup chopped parsley leaves
1 cup crumbled feta cheese
(about 6 ounces)

Directions

Bring a large pot of salted water to a boil. Cook pasta until fully tender (not al dente). Drain water and rinse with cold water until pasta is cool to the touch.

In a large bowl, whisk together the oil, vinegar, lemon juice, mustard, salt, pepper, garlic powder and oregano. Add tomatoes, cucumber, bell pepper, and parsley; stir to combine. Add pasta and gently combine. Fold in feta. Cover and refrigerate for at least 1 hour, but up to overnight, to allow flavors to combine.