

Greek Pasta Salad

For Pasta:

½ pound whole wheat gemelli or your favorite short pasta

For Vinaigrette:

1 clove garlic, minced

½ tsp dried oregano

½ tsp Dijon mustard

2 T red wine vinegar

¼ tsp sea salt

¼ tsp freshly ground black pepper

¼ cup extra virgin olive oil

For the Salad:

½ medium English cucumber, quartered, cut into ¼ inch slices

½ pint cherry tomatoes, halved

¼ large sweet onion, thinly sliced

½ bell or 2 whole banana peppers, thinly sliced

½ cup pitted kalamata olives, halved

1 cup cooked chickpeas

3 oz feta, crumbled

2 cups firmly packed baby spinach or Malabar spinach, roughly chopped

Bring a large pot of salted water to a boil. Add pasta and cook until al dente, about 8 – 10 minutes, or as box instructions direct. Drain, rinse under cold water and transfer to a bowl.

In a small bowl, whisk together garlic, oregano, mustard, vinegar, salt, pepper and olive oil until well combined.

Assemble the salad by adding the remaining ingredients to the chilled pasta, toss with vinaigrette and serve.

Recipe By: Garden Chef Ashley R. Van Cise, RDN, LD



ATLANTA BOTANICAL GARDEN