

Fine w/ Food

GREEK PASTA SALAD

for the pasta salad:

- 1 box Banza pasta (penne, shells, or rotini whatever you're feelin'!)
- 1 cucumber, diced
- 2 cups cherry tomatoes, sliced in half
- 1 cup olives, pitted and sliced in half
- ½ cup crumbled feta cheese
- zest of 1 lemon
- ½ cup pistachios
- fresh mint, chopped
- salt & pepper to taste

for the dressing:

- juice of 1 lemon
- 4 tbsp. olive oil
- 2 tbsp. balsamic vinegar
- 1 clove of garlic, minced (trust me, 1 is enough!)
- salt & pepper to taste



cook pasta according to package.
drain water, transfer to a large
serving bowl, and cool

once pasta has cooled, drizzle with a
little olive oil to prevent pasta from
sticking together. add in tomatoes,
olives, and cucumber and place in
refrigerator for at least 3 hours

before you're ready to serve, add in
crumbled feta, pistachios, lemon zest,
mint, and dressing. toss to combine

serve & enjoy!