Treasure Barrel

Easy Greek Pasta Salad

Bright Greek pasta salad with feta, olives, and garden vegetables, ready in minutes.

15 min	12 min	27 min	4	Easy	Greek
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz tri-color rotini pasta
- [ ] 1 cup cherry tomatoes, halved
- [ ] 1 large cucumber, diced
- [ ] ½ red onion, thinly sliced
- [ ] ¾ cup Kalamata olives, pitted and sliced
- [ ] 1 cup feta cheese, crumbled

Dressing

- [ ] ¼ cup extra-virgin olive oil
- [ ] 3 tbsp fresh lemon juice
- [ ] 1 tsp dried oregano
- [ ] 2 tbsp chopped fresh dill
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Bring a large pot of salted water to a boil, add the rotini, and cook until al dente—about 9 minutes. Drain and rinse briefly under cold water; set aside.
2. While the pasta cools, whisk together olive oil, lemon juice, oregano, dill, salt, and pepper in a small bowl. This bright dressing will coat the pasta nicely.
3. In a big mixing bowl, combine the cooled pasta, tomatoes, cucumber, red onion, and olives. Drizzle the dressing over the mixture and toss gently.
4. Fold in the crumbled feta, give the salad one final toss, and let it rest for five minutes so the flavors meld. Serve at room temperature or slightly chilled.

Nutrition per serving

380 kcal	10 g	38 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a tangier salad, add an extra splash of lemon juice just before serving.
- For a vegan version, replace feta with a plant-based cheese or omit it entirely.
- A handful of toasted pine nuts adds a lovely crunch.