Treasure Barrel

Greek Pasta Salad – Fresh, Easy Summer Dish

Refreshingly tangy Greek pasta salad with fresh veggies, feta, and olives—ideal for easy summer dining.

15 min	10 min	25 min	4	Easy	Greek
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz short-shape pasta (rotini or penne)
- [ ] 1 cup cherry tomatoes, halved
- [ ] 1 cucumber, diced
- [ ] ½ cup Kalamata olives, pitted and sliced
- [ ] ½ cup red onion, thinly sliced
- [ ] 1 cup feta cheese, crumbled

For the Dressing

- [ ] ¼ cup extra-virgin olive oil
- [ ] 3 tbsp fresh lemon juice
- [ ] 1 tsp dried oregano
- [ ] ½ tsp salt
- [ ] ¼ tsp freshly ground black pepper

Instructions

1. Bring a large pot of salted water to a boil, add the pasta and cook until al dente, about 8-9 minutes. Drain and rinse under cold water to stop cooking.
2. While the pasta cools, whisk together olive oil, lemon juice, oregano, salt, and pepper in a bowl. Let the vinaigrette sit for a couple of minutes to blend.
3. In a large mixing bowl, combine the cooled pasta, tomatoes, cucumber, olives, and red onion. Drizzle the dressing over the mixture and toss gently.
4. Fold in the crumbled feta, taste and adjust seasoning if needed, then serve immediately or chill for up to an hour.
5. For a variation, see Mediterranean chicken pasta or add a splash of pesto from pesto pasta salad.

Nutrition per serving

420 kcal	12 g	38 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- The salad is best served at room temperature; it allows the flavors to open up.
- If the pasta seems dry, add a tiny drizzle of extra oil before serving.
- Feta can be substituted with goat cheese for a milder profile.