

Treasure Barrel

Soslu Makarna Salatas

Fresh, tangy pasta salad with vegetables and a light vinaigrette, ready in minutes.

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

Ingredients

Main Ingredients

- [ ] 12 oz short pasta (penne or fusilli)
- [ ] 1 cup cherry tomatoes, halved
- [ ] 1/2 cup red bell pepper, diced
- [ ] 1/2 cup cucumber, diced
- [ ] 1/4 cup red onion, thinly sliced
- [ ] 1/4 cup fresh parsley, chopped
- [ ] 2 tbsp fresh mint, chopped
- [ ] 3 tbsp feta cheese, crumbled

Dressing

- [ ] 1/4 cup extra-virgin olive oil
- [ ] 2 tbsp lemon juice
- [ ] 1 tsp red wine vinegar
- [ ] 1 garlic clove, minced
- [ ] Salt and black pepper to taste

Instructions

1. Cook the pasta in salted boiling water until al dente, then drain and rinse under cold water until cooled.
2. While the pasta cools, whisk together olive oil, lemon juice, red wine vinegar, minced garlic, salt, and pepper in a large bowl.
3. Add the cooled pasta to the bowl, toss gently to coat with the vinaigrette.
4. Fold in cherry tomatoes, red bell pepper, cucumber, red onion, parsley, mint, and feta; taste and adjust seasoning.
5. Serve immediately at room temperature or chill for 15 minutes; enjoy as a side or light main.

Nutrition per serving

340 kcal	10 g	38 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the salad feels dry, drizzle a little extra olive oil.
- For extra zing, add a pinch of sumac or dukkah.
- Letting the salad rest allows the flavors to marry beautifully.