



## Greek Pasta Salad

made with Rustlin' Rob's Parmesan Garlic Vinaigrette

HEAT LEVEL: MILD

INGREDIENTS:

- **Dressing:**

$\frac{3}{4}$  cup - [Rustlin' Rob's Parmesan Garlic Vinaigrette](#) (or to taste)

- **Salad:**

- Salt
- 1 pound penne or other short pasta
- $\frac{3}{4}$  medium English cucumber, peeled, halved lengthwise, cut into  $\frac{1}{4}$ -inch pieces
- 1 dry pint cherry or grape tomatoes, halved
- $\frac{1}{2}$  large red onion, thinly sliced
- 1 cup Kalamata Olives; halved
- 6 ounces feta, crumbled

- 3 cups firmly packed baby spinach

DIRECTIONS:

- Make salad: Bring a large pot of salted water to a boil. Add pasta and cook until al dente, about 8 minutes, or as label directs. Drain, rinse under cold water and transfer to a bowl. Add remaining ingredients, toss with dressing and serve.