

FLOUR + WATER®

Greek-ish Green Pasta Salad

Recipe by Chloe Lucas Walsh

Ingredients:

1 lb of Flour + Water Macaroni Pasta
1/3 cup celery, diced small
1/3 cup cucumber, diced small
1/3 cup dill pickles, diced small
1/3 cup castelvetrano olives, diced small
1/3 cup of capers, whole
1/3 cup scallions, diced small (white and green parts)
1/3 cup preserved lemon, diced small
1/3 cup of feta cheese, crumbled
1/2 cup of Brightland garlic oil
1/3 cup of Brightland red wine vinegar
1 tbsp of red pepper flakes
1/2 tbsp flaky salt
black pepper, to be used liberally

Directions:

Step 1: Begin by cooking the pasta according to the packet instructions, then drain and let cool.

Step 2: Once the pasta is cooled, add all of the vegetables (celery, cucumber, dill pickles, olives, capers, scallions, preserved lemon) and mix well with some salad servers. Then dress with the Brightland garlic oil and red wine vinegar. Season to taste with salt and pepper and the red pepper flakes.

Step 3: Crumble half of the feta into the salad and mix again. Finally, crumble the rest of the feta on top of the salad, and serve!