



FARFALLE WITH MARINATED FETA, OLIVES, AND ARUGULA

FAST. EASY. FRESH.

1. Bring a large pot of water to a boil and season liberally with salt. In a bowl, mix together 4 Tbsp. **olive oil**, **vinegar**, **oregano**, and **pepper flakes**. Peel and mince your **garlic** and mix half of it in to the oil mixture (reserve the other half for later). Mix in 2/3 of your **feta**, and give a good stir to make sure everything is combined, and then place in the fridge.

2. Next, in a small bowl, combine the remaining half of your minced **garlic** and 4 Tbsp. of **olive oil**. Cook the **pasta** in the boiling water for 11 minutes, or until al dente.

3. While the pasta is cooking, toast your **pine nuts**. Place a small, dry pan over medium heat with your **pine nuts** in it and toast, stirring frequently, until golden brown and fragrant. Remove from heat and set aside.

4. Once your pasta is finished cooking, drain, and return to the pot. Add your **arugula** and **garlic oil** (from Step 2) and cover the pot and let sit for 2 minutes to allow the **arugula** to wilt. Drain the **olives**.

5. Next, toss the pasta/arugula mixture with the **marinated feta cheese** and ¼ of your **pine nuts**. Mix to combine, then add your remaining feta and the **olives**. Stir well, to combine.

6. To serve, divide the pasta evenly between bowls or plates, and top with your remaining pine nuts. Enjoy!

Ingredients (4 Person Serving – 957 Calories Per Serving)

Feta Cheese 340 g
Olive Oil 8 Tbsp.
Red Wine Vinegar 4 tsp.
Dried Oregano ½ tsp.
Red Pepper Flakes ¼ tsp.

Garlic
Farfalle
Arugula
Black Sliced Olives
Pine Nuts
Salt and Pepper

2 Cloves
450 g
150 g
398 ml Can
50 g
To Taste



30 Minute
Cook
Time!