



# 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 2 Tbsp. **olive oil**, **Vinegar** and **Spices** (**red wine 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 last half of your minced **garlic** and 2 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 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.

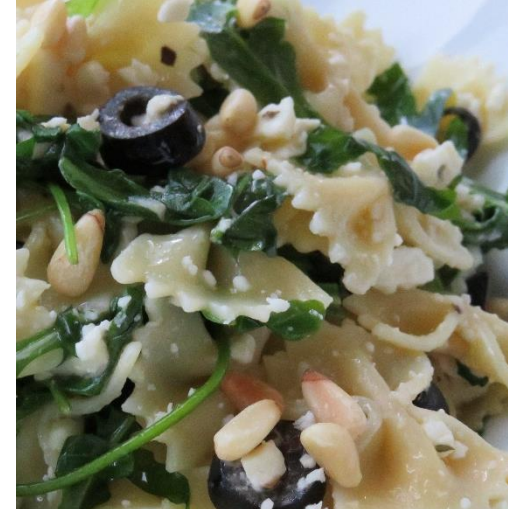
**4.** Once pasta is finished cooking, drain, and return to the pot. Add your **arugula** and **garlic oil** (from Step 2) and cover the pot and let sit for 2 minutes to allow the arugula to wilt slightly. Drain the **olives**.

**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 (2 Person Serving – 957 Calories Per Serving)

Feta Cheese	170 g	Garlic	1 Clove
Olive Oil	4 Tbsp.	Farfalle	225 g
Red Wine Vinegar	2 tsp.	Arugula	75 g
Dried Oregano	¼ tsp.	Black Sliced Olives	200 ml Can
Red Pepper Flakes	1/8 tsp.	Pine Nuts	¼ Cup
		Salt and Pepper	To Taste



**30** Minute  
Cook  
Time!