

Makes 8 side-dish servings

LEMON PASTA SALAD

with tomatoes and feta

Ingredients

2 garlic cloves, minced	12 ounces penne pasta
3 tablespoons whole grain mustard	2 cups small cherry tomatoes, halved
7 tablespoons extra-virgin olive oil	1 ½ cups chopped red bell peppers
4 tablespoons fresh lemon juice	1 ½ cups crumbled feta cheese
2 teaspoons grated lemon peel	1 cup chopped green onions

Preparation

Whisk oil, lemon juice, mustard, garlic, and lemon peel in small bowl to blend.

Season dressing with salt and pepper.

Cook penne in large pot of boiling salted water until tender but still firm to bite.

Drain, then rinse pasta with cold water to cool quickly and drain again.

Transfer pasta to large bowl.

Add tomatoes, bell peppers, feta cheese, and green onions.

Pour dressing over and toss to coat.

Season to taste with salt and pepper.