

Makes 8 side-dish servings

LEMON PASTA SALAD

with tomatoes and feta

Ingredients

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