

## GUASTELLO'S VILLAGE MARKET

# Israeli Pasta Salad

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Serves 8

### Ingredients

1/2 pound small bow tie or other small pasta  
1/3 cup cucumber finely diced (I like to use small Persian cucumbers)  
1/3 cup radish finely diced  
1/3 cup tomato finely diced (drain excess liquid)  
1/3 cup yellow bell pepper  
1/3 cup orange bell pepper finely diced  
1/3 cup black olives finely diced  
1/3 cup green olives halved  
1/3 cup red onion finely diced  
1/3 cup pepperoncini diced  
1/3 cup feta cheese finely diced  
lots of fresh thyme leaves  
1 tsp dried oregano  
salt and fresh cracked black

### dressing

1/4 cup olive oil  
juice of 1 lemon

### Instructions:

Cook the pasta in well salted water until just al dente, don't over cook. I usually cook it at least 2 minutes under the time listed on the package. Drain and rinse in cold water.

Put the well drained (not dripping wet) pasta in a bowl and toss with a little olive oil so it doesn't stick together. Add the veggies, oregano, thyme, and salt and pepper. Hold out the feta cheese until the end. Add the 1/4 cup olive oil and lemon juice and toss well. Gently fold in the feta cheese.

Refrigerate the salad for at least 2 hours, up to overnight. Taste before serving, you may want to add more olive oil, lemon, salt, or pepper.

Garnish with fresh thyme.

### Cook's Notes:

This salad keeps well, and it's a good choice for picnics, barbecues, and other outdoor events. I would even go so far as to say that it's better the next day or even two.

Be sure to use a small sized pasta for this, if you can't find mini bow ties, use elbows. You don't want the pasta to overwhelm the finely diced veggies.

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*Credit: theviewfromgreatisland.com*