

Mediterranean Pasta Salad

(Total time: 40 minutes, yields 8 servings)

Ingredients:

For the dressing:

1/3 c. (80mL) extra-virgin olive oil
2 tbsp. red wine vinegar
1 garlic clove, minced
2 tsp. Italian seasoning
1 tbsp. freshly chopped parsley
Pinch red pepper flakes
Kosher salt
Freshly ground black pepper

For the salad:

16 oz. (500 g) fusilli pasta, cooked according to package instructions
Two packs of mini mozzarella balls, halved
1 or 2 medium sized salamis, quartered (depending on how much meat you want)
2 large handfuls baby spinach
1 c. cherry tomatoes, halved
1 can. artichoke hearts, chopped
1 small can pitted black olives, sliced

Directions:

1. In a large bowl, toss together pasta, mozzarella, salami, spinach, tomatoes, artichokes, and olives.
2. To make the dressing, add olive oil, vinegar, garlic, Italian seasoning, parsley, and red pepper flakes to a jar and secure with a lid then shake to combine. Season with salt and pepper to taste.
3. Dress pasta with dressing and serve.