



Pasta Tuna Salad

Steps

1. Place all dressing ingredients into a large serving bowl and whisk well.
2. Cook pasta al dente to package directions. Drain and add to the bowl with the dressing while pasta is still hot. Toss well to coat.
3. Add olives, tomatoes, cucumbers, chives, red onion and tuna and toss well. Taste for seasoning.
4. Top with crumbled feta. Serve at room temperature or refrigerate for a few hours to chill before serving.

Ingredients

For the Dressing

- ½ cup good quality olive oil
- ¼ cup fresh lemon juice
- 1 teaspoon Kosher salt
- ½ teaspoon freshly ground pepper
- 2 tablespoons chopped fresh dill

For the Pasta Salad

- 1 pound farfalle pasta, cooked al dente
- ½ cup pitted and sliced Kalamata olives
- 2 cups cherry tomatoes, quartered
- 1 cup baby cucumbers, thinly sliced
- ¼ cup chives, chopped
- ¼ cup red onion, finely chopped
- 2 (10-12 ounce) cans white tuna, drained
- ½ cup feta cheese, crumbled