



Tuna, Pasta and Garbanzos

Serves 4 – 5 as a main dish

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 spinach, garbanzo beans, artichoke hearts, tomatoes, chives, red onion, and tuna. Toss well. Taste for seasoning.
4. Top with crumbled or cubed feta. Serve at room temperature or refrigerate for a few hours to chill before serving.

Ingredients

For the Dressing

- ½ cup 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

- ½ pound farfalle pasta, cooked al dente
- 2 cups baby spinach leaves, chiffonade
- 1 can garbanzo beans, rinsed and drained
- 1 can artichoke hearts, drained and quartered
- 2 cups cherry tomatoes, halved
- ¼ cup chives, finely chopped
- ¼ cup red onion, finely chopped
- 2 (10–12 ounce) cans white tuna, drained
- ½ cup feta cheese, crumbled or cut into small cubes