

# Moore Square Farmers Market

## Chef Series

Recipe provided by  
Market Manager



**Karen Sieber**

### Greek Pasta Salad with local spinach and feta cheese

#### Ingredients:

- 4 tbsp good quality red wine vinegar
- 4 tbsp extra virgin olive oil
- Juice and zest of 1 lemon
- 1 small red onion, finely minced
- 3 garlic cloves, smashed and minced
- Salt and pepper
- 1 box pasta (fusilli or bowtie)
- 1 cup of spinach leaves, chopped(I prefer chiffonade)
- 1 cup feta-cubed
- 10 Kalamata olives, cut in half

Cook the pasta al dente according to the directions on the box. Drain and cool. In a small bowl, whisk together the vinegar, olive oil, lemon juice and zest for the dressing. Mix in the onion, garlic, salt and pepper. Set aside. Put the cooled pasta in a larger Tupperware bowl, add the feta and olives. Add the dressing in batches until the pasta is coated but not dripping. Stir to incorporate. Season with more pepper or salt if desired. Refrigerate at least 1 hour. Before serving, add the spinach in and toss.

Variations: I like to add capers to the dressing, and cherry tomatoes and chicken to the pasta for some added flavor and color. You can also add cucumbers, bell peppers, pepperoncini, sun-dried tomatoes or artichokes.

