



Greek Pasta Salad

Source: [Feasting at Home](#)

This healthy Greek Pasta Salad is the perfect make-ahead pasta salad for summertime picnics, BBQs, potlucks, and easy dinners. A hearty ratio of fresh veggies combined with tender orzo pasta, chickpeas tossed in the tastiest Greek salad dressing.

Ingredients

Greek Pasta Salad

- 1 1/2 cups, 9-10 oz, orzo pasta
- 1/4 red onion, about 1/3 cup, diced small
- 1 red bell pepper (or 1/2 red, 1/2 green), chopped small
- 2 tablespoons fresh oregano or 2 teaspoons dried oregano
- 15 oz can chickpeas, 1 1/2 cups, drained
- 1/3 cup kalamata olives, sliced
- 2 cups thin skinned cucumber, chopped small
- 1 pint cherry tomatoes, halved or quartered
- 1/2 cup fresh parsley, finely chopped
- 1/4 cup basil and/or mint for garnish if desired
- 6-8 oz feta cheese (sheep's feta is the best!), optional

Greek Salad Dressing

- 1/4 cup red wine vinegar
- 1/4 cup lemon juice
- 1 teaspoon Dijon mustard
- 2 garlic cloves, pressed or minced
- 2 teaspoons dried oregano
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 cup olive oil

Instructions

1. Cook the pasta according to the package directions in salted water. Drain and rinse with cool water and set aside.
 2. Make the dressing by whisking together red wine vinegar, lemon juice, Dijon mustard, garlic, dried oregano, salt, and black pepper. Drizzle in olive oil, whisking all the while to emulsify.
 3. Add diced red onions and a 1/2 cup of the vinaigrette to a large bowl. Allowing them to marinate while you prepare the remaining ingredients.
 4. Add bell peppers next along with oregano, chickpeas, and kalamata olives.
 5. Add cucumbers, tomatoes and parsley. Toss altogether. Add in cooked orzo pasta, 1/4 cup more of dressing and cubed feta cheese (if using). Gently mix.
 6. Taste and adjust flavor adding more dressing, salt, pepper and a squeeze of lemon if needed.
- Toss with basil and mint just before serving.

