



JERNEJ KITCHEN

SUMMER PASTA SALAD

Summer Pasta Salad is colorful, full of vegetables and cheese. It's great for picnics and summer gatherings. Serve as a main dish or side.

SERVES 8 PEOPLE
PREPARATION: 20 MINUTES

SUMMER PASTA SALAD

300 g (10.5 oz) small pasta
250 g (1/2 pound) white cheese like Salakis
1/2 cucumber
1/2 red onion
8 pitted green olives
8 pitted black olives
100 g (3.5 oz) cherry tomatoes
1 peach
1/2 pepper
80 ml (1/3 cup) olive oil
2 tbsp white wine vinegar or lemon juice
1 garlic clove, grated
1 tbsp dried oregano
1/2 tsp grated lemon zest
1/2 tsp ground coriander

COOK THE PASTA

Place a large pot of salted water over medium heat. Add the pasta and cook it according to the package instructions when the water boils.

PREPARE THE CHEESE AND VEGETABLES

Cut the Salakis cheese into small cubes. Cut the cucumber into thin slices. Peel the onion and cut it into thin slices. Halve the olives and cherry tomatoes. Cut the peach into small pieces. Cut the pepper into thin slices.

DRESSING

Make the salad dressing. Combine olive oil, vinegar or lemon juice, grated garlic, oregano, lemon zest, and coriander in a bowl. Season with salt and pepper to taste and stir to combine.

PASTA SALAD

Make the pasta salad. Add cooled pasta to a serving bowl, along with prepared cheese, vegetables, and peach. Add the salad dressing and toss to combine. Optionally sprinkle with fresh basil and serve.

TOOLS AND EQUIPEMENT

pot
bowl

Sponsored