



Greek Pasta Salad

Ingredients

- 300g fusilli pasta (or try farfalle or penne)
- 225g bag of fresh baby spinach
- 250g cherry tomatoes, halved
- 100g black olives (Kalamata recommended), pitted if needed
- 200g feta cheese, crumbled into chunks
- 3 tbsp olive oil
- Freshly ground black pepper, to taste

Instructions

Step 1:

Bring a large pot of salted water to a boil. Add the fusilli and cook for 10 minutes, or until al dente. Stir in the spinach and cook for 2 minutes more. Drain well and set aside to cool slightly.

Step 2:

In a large serving bowl, combine the halved cherry tomatoes, olives, and feta. Season generously with black pepper and drizzle over the olive oil.

Step 3:

Add the drained pasta and wilted spinach to the bowl. Toss everything together gently until evenly mixed. Serve warm or at room temperature.