

## Seasonal Eating



## Greek Pasta Salad

- 1 (12-ounce) box multicolored corkscrew pasta
- 1 red bell pepper, cut into 1/2" squares
- 1 Roma tomato, seeded and chopped
- 1/3 cup pitted Kalamata olives, cut in half
- 1/4 cup thinly sliced red onions
- 1 tablespoon fresh lemon juice
- 1 1/2 tablespoons Greek seasoning
- 1 1/4 cups mayonnaise (or to taste)
- Salt and pepper to taste

Bring a pot of water to a boil with 3-4 pinches Kosher salt. Add pasta and cook about 7-10 minutes, just until al dente. Drain, rinse with hot water and toss with lemon juice and Greek seasoning. Add bell pepper, tomatoes, olives and red onions. Cool slightly and then stir in mayonnaise and adjust seasoning. Let chill in the refrigerator until ready to serve.