



# Sun-Dried Tomato & Feta Pasta Salad

This is an easy dish to bring to a party or serve at any meal. Made with [Pamela's Rotini Pasta](#).

## Ingredients

Pasta Salad

- 1 box [Pamela's Rotini Pasta](#) (8 oz)
- 2 oz julienned sun-dried tomatoes (you can find a ready-to-eat variety that is already in strips, or you can use jarred ones -- be sure to drain and then chop, or you can use the dried ones you find in the produce section -- be sure to soak in water for about 30 minutes to soften and then drain and chop)
- ½ cup crumbled Feta cheese
- 5 or 6 fresh basil leaves, torn
- 1 cup artichoke hearts, cut into thin pieces (optional)
- ½ cup Red Wine Vinaigrette  
Red Wine Vinaigrette (makes ½ cup) – or used bottled red wine vinaigrette
- 6 TBSP olive oil
- ¼ cup red wine vinegar
- 1 TBSP balsamic vinegar
- 1 tsp minced or squeezed garlic
- 1 tsp minced or grated onion
- ½ tsp dried oregano
- ½ tsp dried basil
- ½ tsp dried thyme
- ½ tsp whole grain or dijon mustard
- ¾ tsp salt
- ¼ tsp pepper
- pinch of cayenne or 1/8 tsp red pepper flakes

## Directions

Make your vinaigrette first (instructions below).

PASTA SALAD:

Cook pasta according to package directions (or cook it less time and check to see if it is the texture that you want). Rinse in cold water and shake well to remove the excess water from the pasta.

Put cooked pasta in large bowl and add ¼ cup or half your dressing to the warm pasta. Toss well and let cool a bit.

Sprinkle sun-dried tomato strips and artichoke hearts over pasta and toss, adding a little dressing if needed. Now cover and refrigerate for at least 1 hour, so pasta chills and dressing

soaks into pasta and tomatoes.

Before serving, sprinkle with Feta cheese and toss. Add extra dressing if needed. Then add basil and toss again -- it's best to add the cheese and basil right before serving so that it looks nice and fresh. (It will still taste good the next day, but it won't look as pretty.)

#### RED WINE VINAIGRETTE:

Put all ingredients in a 1 cup or larger jar or small bowl.

Shake or mix well. Let sit at room temperature for at least ½ hour for spices to soften and flavors to marry.

Store any leftovers in the refrigerator.

Use on any salad or grilled vegetables.

Chef's Note: If adding protein to the salad, you may want to marinate it ahead of time in the salad dressing to keep it moist.

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