

Tomato Feta Pasta Salad (Serves 6 to 8)

Recipe from [Ina Garten](#)

Ingredients:

1/2 pound fusilli (spirals) pasta

Kosher salt

Good olive oil

1 pound ripe tomatoes, medium-diced

3/4 cup good black olives, such as kalamata, pitted and diced

1 pound good feta cheese, medium-diced

6 sun-dried tomatoes in oil, drained and chopped

For the dressing:

5 sun-dried tomatoes in oil, drained

2 Tbsp red wine vinegar

6 Tbsp good olive oil

1 garlic clove, diced

1 tsp. capers, drained

1 tsp. kosher salt

3/4 tsp. freshly ground black pepper

1 cup freshly grated Parmesan

1 cup flat-leaf parsley, chopped

Directions:

1. Cook the pasta in a large pot of boiling salted water with a splash of oil to keep it from sticking together. Boil for 12 minutes, or according to the directions on the package. Drain well and allow to cool.
2. Place the pasta in a bowl and add the tomatoes, olives, feta and chopped sun-dried tomatoes.
3. For the dressing, combine the sun-dried tomatoes, vinegar, olive oil, garlic, capers, salt and pepper in a food processor until almost smooth.
4. Pour the dressing over the pasta, sprinkle with the Parmesan and parsley, and toss well.

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