

# Fresh Vegetarian Greek Pasta

## INGREDIENTS:

2-3 large tomatoes, seeded and chopped

$\frac{1}{2}$  cup Kalamata olives, pitted and chopped

$\frac{1}{2}$  cup feta cheese, crumbled

2 tablespoons chopped parsley

1 tablespoon chopped basil

$\frac{1}{4}$  teaspoon salt

$\frac{1}{4}$  teaspoon black pepper

1 pound (uncooked) penne pasta

6 tablespoons olive oil

3 teaspoons garlic, minced

## INSTRUCTIONS:

1-In a large bowl, combine the chopped tomatoes, olives, feta, spices, salt and pepper. Chill while the pasta is cooking.

2-In a large pot, add penne pasta to salted, boiling water. Cook according to package directions. Drain.

3-In the same pot, while pasta is draining, heat the olive oil over medium-low heat. Add the garlic and cook, stirring, for 1-2 minutes. Return the pasta to the pot and toss with olive oil mixture.

4-Add pasta and tomato-olive mixture to a large serving dish and toss until the fresh vegetables are thoroughly mixed with the penne.

Source:[yummly.com](http://yummly.com)