



Greek Pasta Salad with Chicken

2 cups penne pasta

1/4 cup red wine vinegar

1 tbsp lemon juice

2 garlic cloves, crushed

2 tsp dried oregano

salt and pepper to taste

2/3 cup extra virgin olive oil

10 cherry tomatoes, halved

1 small red onion, chopped

1 green pepper, chopped

1 red pepper, chopped

1/2 cucumber, sliced

1/2 cup sliced black olives

1/2 cup crumbled feta cheese

Chopped cooked chicken as desired

Banana pepper as desired

Fill large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the penne and return to boil. Cook pasta uncovered, stirring occasionally until pasta has cooked through but is still firm to bite (about 11 minutes). Rinse with cold water and drain.

Whisk together vinegar, lemon juice, garlic, oregano, salt, pepper, and olive oil. Set aside. Combine pasta, tomatoes, onion, green and red peppers, cucumbers, olives, and feta cheese in large bowl. Pour vinaigrette over pasta and mix. Add chicken and mix. Serve hot or cold.

Brought by Donna Spurlock