

Mediterranean Pasta Salad

Makes 12 servings

Ingredients

Dry Bowtie Pasta	1 pound
Artichoke Hearts, diced	1 can
Black Olives, sliced	$\frac{3}{4}$ cup
Sun-Dried Tomatoes, diced	$\frac{3}{4}$ cup
Feta Cheese, crumbled	8 ounces
Extra Virgin Olive Oil	2 ounces
Balsamic Vinegar	2 tablespoons
Black Pepper	1 tablespoon

Method of Preparation

1. Gather all ingredients and equipment
2. In a pot of salted boiling water, cook the bowtie pasta until al dente (8 to 10 minutes)
3. Drain the pasta and cool
4. Add the artichoke hearts, black olives, sun-dried tomatoes and feta cheese
5. Add the olive oil, balsamic vinegar and black pepper
6. Gently toss
7. Chill for about 1 hour