



Greek Pasta Salad with Shrimp Tomatoes Zucchini Peppers and Feta

Savannah · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 22 mins

Description

The ideal outdoor meal this colorful maincourse pasta salad chockfull of protein vegetables and bold flavorings For fresh flavor and peak texture toss the salad right before serving Pack the dressing in a jar and the salad ingredients in a gallonsized zipper bag When ready to serve drizzle on the dressing close the bag and squeeze it all over until the dressing completely coats the salad Pour into a serving bowl

Ingredients

- - ¼ cup rice wine vinegar - 2 tablespoons Dijon mustard - 1 large clove garlic
- minced - Big pinch of salt - Black pepper
- to taste - ½ cup extra-virgin olive oil - 2 medium zucchini
- thinly sliced lengthwise - 1 medium yellow pepper
- halved lengthwise
- seeded - 2 tablespoons olive oil - Ground black pepper and salt
- to taste - 1 gallon water - 2 tablespoons salt - 1 pound medium pasta shells - 1 pound cooked shrimp
- halved lengthwise - 8 ounces cherry tomatoes
- halved - ¾ cup coarsely chopped
- pitted Kalamata olives - 1 cup crumbled feta cheese - ½ small red onion
- cut into small dice - 2 teaspoons dried oregano

Instructions

1. To make the vinaigrette
2. whisk together the rice wine vinegar
3. mustard
4. garlic
5. pinch of salt
6. and pepper; slowly pour in 2/3 cup olive oil
7. whisking constantly. Pour into a jar with a tight-fitting lid to transport it to the picnic. Adjust oven rack to highest position and turn broiler on high. Toss zucchini and bell pepper with 2 tablespoons olive oil and salt and pepper to taste
8. and arrange on a large baking sheet with sides. Broil until spotty brown
9. 8 to 10 minutes
10. turning zucchini slices and pepper halves once. Set aside in a large bowl to cool
11. then cut into bite-sized pieces. Bring 1 gallon of water and 2 tablespoons of salt to boil. Add pasta; boil using package times
12. until just tender. Drain thoroughly (do not rinse) and dump onto the baking sheet. Set aside to cool. Put vegetables
13. pasta and remaining ingredients (except dressing) in the bowl or a gallon-sized zipper bag (can be refrigerated for several hours). When ready to serve
14. add dressing; toss to coat. Tips Copyright 2005 USA WEEKEND and columnist Pam Anderson. All rights reserved.