

Tuna Souvlaki Pasta Salad

Savannah · 30/09/2024



Prep Time

4 hrs 30 mins

Difficult

Medium

Servings

5 hrs 10 mins

Description

A nontraditional dinnerstyle pasta salad for those favoring a vinaigrette dressing Keep some minty gum handy for afterwards

Ingredients

- - ½ red onion
- cut into bite-size pieces - 4 cups ice water
- or as needed - 1 (8 ounce) package tri-color rotini pasta - 1 (5 ounce) can light tuna in water
- drained and flaked - 2 stalks celery
- cut into bite-size pieces - ½ cup roasted red peppers
- drained and chopped - ¼ cup smoked sun-dried tomatoes - ¼ cup crumbled feta cheese - 1 sprig parsley
- stemmed and leaves minced - 4 leaves fresh basil
- rolled and very thinly sliced - 2 teaspoons capers - 1 cup Greek vinaigrette salad dressing

Instructions

1. Soak red onion in a bowl of ice water in refrigerator to remove strong taste
2. at least 30 minutes. Drain and rinse. Bring a large pot of lightly salted water to a boil; cook the rotini at a boil until tender yet firm to the bite
3. about 8 minutes; drain and rinse under cold water. Mix onion
4. pasta
5. tuna
6. celery
7. roasted red peppers
8. sun-dried tomatoes
9. feta cheese
10. parsley
11. basil
12. capers
13. and Greek dressing together in a large bowl. Allow to marinate in refrigerator
14. 4 hours to overnight. Cook's Note: The dressing really makes this pasta salad. Ideally it should be a bright
15. lemony dressing
16. preferably homemade though bottled plus some extra fresh-squeezed lemon juice would also work. I have served this as a side dish and also as a main dish
17. adding another can of tuna. This salad is good with limeade and lemonade. Baklava or lemon bars make a stellar dessert.