

**Ingredients**

* 16 oz. Fusilli pasta
* 1 pt. Cherry tomatoes, cut in half
* 1 Red onion, sliced
* 1 Red bell pepper, sliced
* 1 English cucumber, sliced into half moons
* 1 pt. Kalamata olives
* 8 to 10 oz. Feta cheese, crumbled
* 2 TBS. Chopped parsley

**Instructions**

1. To prepare this Greek pasta salad recipe, start by cooking the pasta. Boil the pasta according to package instructions and drain. (use a big pot to cook the pasta in with a lot of water and always salt your water, it should taste like the ocean) Set aside to cool down for a while.
2. In the meantime, prepare your vegetables for the Greek pasta salad. Wash thoroughly and strain the vegetables. Cut the tomatoes in half, the cucumber into half-moons, slice the pepper and the red onion. Place all the vegetables in a large salad bowl and add the pasta, the olives and feta cheese.
3. To prepare the dressing for the Greek pasta salad add all the ingredients in a bowl and whisk to combine.
4. Pour the dressing over the Greek pasta salad and toss to coat. Taste and adjust the seasoning according to preference.
5. Prepare this Greek pasta salad recipe a few hours before serving to allow the flavors to develop.
6. Divide the Greek pasta salad among individual serving plates. Garnish with chopped parsley and serve cold. Enjoy!