

Pasta & Feta Cheese in Balsamic Dressing

Again, the pasta is whatever you like. I discovered corn pasta recently and love it - and they are of a nice yellow colour.

With a stronger lettuce whole wheat pasta are nice, while a standard white flower pasta makes a more subtle dish together with mild lettuce. You even could do it with Ravioli or Tortellini, but be aware of the added calories.

I use dried pasta as I always have them in the house, but of course you can use an equivalent amount of fresh pasta.



fast
15-20 Minutes
easy/versatile

Shopping

- 2 mugs (150g dry) pasta
- 250g Feta cheese (from ewes milk)
- tomatoes
- lettuce
- 1 onion (preferably red)
- fresh basil (pot on the window sill)
- 6 tbs olive oil (or more if you like it)
- 1-2 tsp flavoured oil otherwise add a bit of pepper and ground coriander
- 2-3 tbs red balsamic vinegar (or more if you like it)



Preparation

- Wash the lettuce and strain well
- Mix the dressing from oil, vinegar, spices, roughly ripped basil leaves
- Add the chunkily chopped onion, chopped tomatoes and chopped Feta cheese and stir.



Finish

If you are having it with guests keep the lettuce and mix covered at room temperature until they arrive. If you have to prepare it very early and have to put it into the fridge, get it out at least an hour earlier for it to warm up a bit. Although tomatoes might lose a bit of the flavour in the fridge. Once everybody is there:

- Put on the kettle for the pasta and add them to the boiling water (use salt only if you really have to)
- Place the lettuce on a big plate
- Once the Pasta are ready, strain them and add them hot to the mix and stir in quickly. They are supposed to melt the outside of the Feta cheese a bit.
- Place in the middle of the salad base and serve.

Enjoy!

Variation

Using just very few tortellini or ravioli per person, this makes a great first course for 4 people. As this type of pasta doesn't mix in very well for warming up the mix you can put it into the Microwave for 1 minute and then stir before gently mixing it with the pasta.