

# Pasta Hot or Cold

June 15, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



*If you like pasta like me, you can eat it hot or cold! Warmer weather makes me happy because I get to find a new way to re-invent the pasta salad. You can literally create a hundred different versions. You can add in any vegetables, protein or leafy greens. I'm going to share with you my favorite pasta salad and have fun creating one of your own!*

*Serves 6-8 Total cook time: 30 minutes*

*· 1 package (16 ounces) uncooked whole wheat penne pasta or any pasta you have*

*for the vinaigrette:*

- 1/2 cup olive oil*
- 1/2 cup white wine vinegar*
- 1/3 cup grated Parmesan cheese – optional*
- 1 tablespoon Dijon mustard*
- 2 garlic cloves, minced*
- 1 teaspoon dried oregano*
- 1/4 teaspoon salt*
- 1/4 teaspoon pepper*

*For the Salad:*

- 1 package (6 ounces) fresh baby spinach*
- 3 medium tomatoes, seeded and chopped*
- 3/4 cup (6 ounces) crumbled feta cheese*
- 1/2 red onion, thinly sliced*
- 1/2 cup sliced ripe or Greek olives*

In a medium pot, bring water to boil and add a tablespoon of salt. Cook pasta according to package directions. Drain and rinse in cold water; and then drain again. Meanwhile, in a small bowl, whisk the vinaigrette ingredients and set aside. In a large bowl, combine the pasta, spinach, tomatoes, feta cheese, onions and olives. Add vinaigrette and toss to coat. You can add any chicken, steak or shrimp. Roast or grill your veggies and toss in. Other cheeses like fresh mozzarella or goat cheese work great too! Even add chilled shrimp or leftover chicken. Variations are endless! You can serve immediately or store in fridge until ready to serve. Enjoy!