



MEDITERRANEAN CAVATELLI



Tender **Home Style Cavatelli** tossed with a lemon-oregano vinaigrette and topped with crumbled feta cheese, sliced red onion, roasted red peppers, artichoke hearts, spinach and Kalamata olives. Yield: 2 Servings

Salad Ingredients:

2 Cups	Home Style Cavatelli [#9160035], Prepared According to Package Directions & Chilled
¼ Cup	Red Onion, Sliced
¼ Cup	Roasted Red Peppers, Sliced
¼ Cup	Artichoke Hearts, Quartered
¼ Cup	Kalamata Olives, Halved
½ Cup	Spinach Leaves, Packed
¼ Cup	Feta Cheese, Crumbled

Vinaigrette Ingredients:

2 Tbsp.	Lemon Juice
1 Tbsp.	Apple Cider Vinegar
1 tsp.	Parsley, Chopped
1 tsp.	Oregano, Dried
1 tsp.	Dijon Mustard
To Taste	Salt & Black Pepper
½ Cup	Olive Oil

Directions:

1. In a small mixing bowl, combine the lemon juice, apple cider vinegar, parsley, oregano, Dijon mustard, salt and black pepper.
2. Slowly whisk in the olive oil until the vinaigrette has emulsified.
3. In a large mixing bowl, toss together the **Home Style Cavatelli**, red onion, roasted red peppers, artichoke hearts, Kalamata olives and spinach.
4. Toss with vinaigrette and top with the feta cheese.

