



# *WAGON WHEEL PASTA SALAD*

Kathleen Hogue



8 oz wagon wheel pasta

¼ cup + ½ cup olive oil

1 large cucumber, seeded & diced

5 plum tomatoes, seeded & diced

2.25 oz sliced black olives

3 green onions, thinly sliced

¼ cup chopped fresh oregano

6 oz feta cheese, crumbled

¼ tsp salt

⅛ tsp white pepper

In a large pot of boiling water, cook pasta 8 to 10 minutes or until al dente. Drain. Rinse under cold water and drain. Toss with ¼ cup of olive oil. In a bowl, mix together cucumbers, tomatoes, olives, onions, oregano, feta, salt and pepper. Add the remaining olive oil and stir. Add the pasta and gently toss. Chill before serving.