

## Greek Pasta Salad

<b>Equipment</b>	<b>Ingredients</b>
Mixing bowls	2 ½ cups uncooked pasta
Knives	½ cup sliced red onion
Measuring cups	1 cup cherry tomatoes, halved
Measuring spoons	1 cup diced cucumber
Chopping board	½ cup sliced olives
Large pot	¾ cup diced green capsicum
Colander	<b>For the Vinaigrette</b>
Whisk	¼ cup red wine vinegar
Large serving bowl	2 teaspoons lemon juice
	1 ½ teaspoons minced garlic
	1 teaspoon sugar
	2 teaspoons dried oregano
	½ cup olive oil

### **How TO MAKE IT:**

- 1 In a large pot of salted boiling water, cook, pasta according to packet directions until al dente. Drain and transfer to a large serving bowl.
- 2 Make dressing: In a small bowl, whisk together red wine vinegar, lemon juice, garlic, sugar, oregano and olive oil.
- 3 Add onion, tomatoes, cucumber, olives and capsicum to cooled pasta in serving bowl. Add dressing and toss until evenly coated.

