

# **Beefsteak Tomato Feta Fusilli Salad**

## **Ingredients:**

- ½ lb. fusilli
- kosher salt
- olive oil
- 1 lb. ripe tomatoes, medium-diced
- ¾ cup black olives (such as Kalamata, pitted and diced)
- 1 lb. feta cheese, crumbled
- 6 sun-dried tomatoes in oil, drained and chopped

## **For the dressing:**

- 5 sundried tomatoes in oil, drained
- 2 tbsp. red wine vinegar
- 6 tbsp. olive oil
- 1 garlic clove, diced
- 1 tsp. capers, drained
- 1 tsp. kosher salt
- ¾ tsp. freshly ground black pepper
- 1 cup freshly grated Parmesan
- 1 cup packed flat-leaf parsley, chopped

## **Directions:**

Cook the pasta in a large pot of boiling salted water with a splash of oil to keep it from sticking together. Boil for 12 minutes, or according to the directions on the package. Drain well and allow to cool. Place the pasta in a bowl and add the tomatoes, olives, feta and chopped sun-dried tomatoes. For the dressing, combine the sun-dried tomatoes, vinegar, olive oil, garlic, capers, salt and pepper in a food processor until almost smooth. Pour the dressing over the pasta, sprinkle with the Parmesan and parsley, and toss well.