MEDITERRANEAN BOWTIE PASTA SALAD WITH GRILLED CHICKEN

By: Simply Creative Chef Rob Scott

Ingredients: Yields 6-8 servings

12 ounces uncooked bowtie pasta
1 English cucumber, diced
1 pint cherry or grape tomatoes, halved
¼ cup sliced kalamata olives
4 ounces crumbled feta cheese
½ medium red onion, peeled and thinly sliced
1 cup chickpeas, rinsed
¼ cup sundried tomatoes in oil, chopped
1 9-ounce bag baby arugula

Lemon-Herb Vinaigrette Ingredients:
¼ cup extra virgin olive oil
3 tablespoons red wine vinegar
1 tablespoon freshly squeezed lemon juice
2 teaspoons dried oregano, minced
1 teaspoon honey (or your desired sweetener)
2 small garlic cloves, minced
¼ teaspoon freshly cracked black pepper
¼ teaspoon salt
Pinch of crushed red pepper flakes

Directions:

- Bring a large pot of generously salted water to a boil
- Add the bowtie pasta and cook until al dente, according to the package directions
- Drain pasta, then rinse with cold water for about 20-30 seconds until no longer hot
- Transfer the pasta to a large mixing bowl
- Add cucumbers, olives, feta, red onion, chickpeas, sundried tomatoes, and arugula
- To make the Lemon-Herb Vinaigrette: whisk all ingredients together until combined
- Drizzle the vinaigrette evenly on top of the pasta and vegetables then toss until all of the ingredients are evenly coated with the dressing
- Serve immediately, garnish with extra feta and black pepper, if desired