

# MEDITERRANEAN AVOCADO PASTA SALAD



◆ ALWAYS  
IN SEASON ◆

[AvocadosFromMexico.com](http://AvocadosFromMexico.com)

# MEDITERRANEAN AVOCADO PASTA SALAD

**PREP TIME: 10 MINUTES | COOK TIME: 15 MINUTES**

## INGREDIENTS

- 1 Avocados From Mexico, diced
- 1 16-oz. box enriched pasta (rotini, penne, or farfalle)
- 1 pint cherry tomatoes, halved
- 1 large cucumber, diced
- ½ cup fresh or frozen peas
- ¼ cup red onion, thinly sliced
- 4 oz. feta cheese, crumbled

### Optional Topping (Garnish)

- ¼ cup Kalamata olives, pitted and sliced

## Dressing

- ¼ cup olive oil
- 2 tbsp. fresh lime or lemon juice
- 3 tbsp. apple cider or red wine vinegar
- 1 garlic clove, minced
- ½ tsp. prepared yellow mustard
- ¼ cup fresh basil, chopped
- Salt and pepper to taste

## INSTRUCTIONS

1. Cook pasta according to manufacturer's directions. Do not overcook. Pasta should be slightly undercooked or al dente.
2. Drain and rinse pasta under cold water to cool to room temperature. Transfer to a large mixing bowl.
3. In a small mixing bowl, make the dressing by combining the olive oil, lime or lemon juice, garlic, vinegar, mustard, basil, salt and pepper. Whisk to combine.
4. In the large pasta bowl, add avocado, vegetables and feta cheese. Drizzle the salad dressing mixture into the pasta and vegetables, stirring gently. Mix well and serve.

**MAKES 10 SERVINGS**