

# **Lemony Pasta Salad**

## **Ingredients**

- · 2 cups penne pasta, cooked
- · 2 broccoli crowns, into small florets
- 4 to 6 ounces of crumbled feta cheese
- Zest from 1 lemon
- ½ teaspoon of dried oregano
- ¼ teaspoon ground black pepper
- 1/2 cup sliced almonds
- · Salt and pepper to taste
- 4-6 tablespoons Fustini's Meyer Lemon Olive Oil

### **Directions**

#### Step 1.

Cook pasta according to direction on package, minus 2 minutes. Clean and cut broccoli into bite size pieces and add to the cooking pasta during the last 2 minutes of cooking. Strain the pasta and broccoli mixture. In a large bowl, combine the feta cheese, lemon zest, dried oregano, pepper, and sliced almonds. Add the pasta and broccoli and drizzle with Fustini's Meyer Lemon Olive Oil and season to taste and mix well.

#### **Sharon's Hint**

Adapted from Jessica Seinfeld's latest cookbook, "The Can't Cook Book"