



FROM OUR CHEF'S KITCHEN

SERVES 6

GREEK CAESAR PASTA SALAD RECIPE

PASTA SALAD NEVER TASTED SO GOOD WHEN COMBINED WITH CRISP ROMAINE LETTUCE AND THE FLAVORS OF GREECE.

INGREDIENTS

- 2 (9.3-ounce) packages **Fresh Express® Twisted Greek Caesar Chopped Salad Kits®**
- 1/4 cup olive oil
- 3 tablespoons fresh lemon juice
- 1 teaspoon dill weed
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 2 cups cooked rotini pasta
- 1 cup grape tomatoes, cut in half
- 1 cup diced cucumber
- 1/2 cup diced green pepper
- 1/2 cup pitted, sliced kalamata olives

INSTRUCTIONS

Combine the olive oil, lemon juice, dill, salt and pepper in a small bowl. Combine the pasta, tomatoes, cucumber, green pepper, and olives in a large bowl. Drizzle with the dressing. Refrigerate, covered, for at least 2 hours.

Place the *Fresh Express® Twisted Greek Caesar Chopped Salad Kits®* into a large serving bowl; drizzle with dressing. Add the pasta salad; toss to combine. Sprinkle with salad toppings.

