

## Greek Pasta Salad with Roasted Vegetables and Feta

This salad is best served warm or at room temp.

- 1 red bell pepper cut in to ½ in. pieces
- 1 yellow pepper cut in to ½ inch pieces
- 1 med. eggplant ,cubed
- 3 small yellow squash cut in 1 in. quarter pieces
- 6 Tablespoons extra virgin olive oil
- ¼ teaspoon salt and pepper
- 1 ½ oz. sun-dried tomatoes (soak in ½ cup boiling water
- ½ cup torn arugula leaves
- ½ cup chopped fresh basil
- 2 Tablespoons balsamic vinegar
- 2 tables spoons minced garlic
- 4 oz. crumbled feta cheese
- 1 12 oz. package farfalle pasta (bow tie)

### **DIRECTIONS**

- 1.** Line a cookie sheet with foil, or spray a nonstick cookie sheet pan.
- 2.** In a bowl toss red, yellow pepper, eggplant, and squash with 2 tablespoons of olive oil, salt and pepper. Arrange on cookie sheet.
- 3.** Bake vegetables in a preheated oven. Tossing occasionally until lightly browned. 15-25 minutes depending on your oven.
- 4.** In a large pot of salted boiling water, cook pasta 10-12 minutes ,until al dente, and drain
- 5.** Drain the softened sun-dried tomatoes, and reserve the water.
- 6.** In a large bowl toss together the roasted vegetables , cooked pasta ,sun-drained tomatoes , arugula, and basil. Mix in remaining olive oil, and reserved water from tomatoes, and balsamic.