

Greek Pasta Salad with Garbanzo Beans

Ingredients

- ½ pound tubular or other shaped pasta
- 1 16-ounce can garbanzo beans
- 1 16-ounce can artichoke hearts (not marinated)
- 1 small jar pitted kalamata olives (about ½-¾ cup)
- 6 ounces feta cheese, crumbled
- 2 roasted red peppers, jarred or made from fresh peppers
- ¼ cup Garlic EVOO
- ¼ cup Sicilian Lemon Balsamic Salt and pepper

Preparation

Cook pasta in boiling, salted water until al dente. Rinse under cold water.

Drain garbanzo beans. Drain and roughly chop artichoke hearts and kalamata olives. Slice roasted red peppers. Toss all ingredients together in a large mixing bowl with EVOO and balsamic. Season to taste with salt and pepper. Serve chilled or at room temperature.