

Bowtie Salad with Tomatoes & Zucchini

From – *Fresh from the Farmstand*

12 oz pkg bowtie pasta
2 Tbsp olive oil, or more to taste
juice of 1 lemon, or more to taste
salt and pepper to taste
2 zucchini, diced
1-¼ cup grape tomatoes, halved
1/3 cup fresh parsley, minced
6 oz container crumbled feta cheese

- Cook pasta according to package directions. Drain and rinse with cold water. Transfer pasta to a serving bowl.
- Add oil, lemon juice, salt and pepper. Toss to mix.
- Add zucchini, tomatoes, parsley and cheese. Toss again.
- Add more oil or lemon juice, if desired.
- For best flavor, cover and refrigerate at least 2 hours.



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