



Spinach Pasta Salad

1 pound chinese rigati pasta*
1 cup fresh baby spinach
1 cup sliced celery
1 cup water chestnuts (drained)
1/4 cup diced red onion
1/2 cup pitted Kalamata olives (drained)
4 ounces crumbled feta cheese

DRESSING....

1/2 cup olive oil
3 tablespoons wine vinegar
1 tablespoon dijon mustard
salt and pepper to taste

Cook pasta in plenty of boiling water until *al dente*, cooked but not too soft. Rinse cooked pasta under cold water to stop the cooking process and set aside. Gather all of the other ingredients and gently toss them together with the cooled pasta.

Prepare the dressing by whisking all of the ingredients well.

Pour the dressing over the pasta mixture and toss gently. If you can, give this salad a couple of hours to marinate, but I know that you will be tempted to eat it right away, so if you must, go ahead and enjoy!

**This pasta is shaped like a small cavatelli or gnocchi. It is not one of the most popular cuts and may be difficult to find. Feel free to use another cut. Try not to use a type that is too large in size or you may be disappointed with the overall appearance and flavor.*