

# Greek Chopped Salad with Noodles

Recipe By *Jamie Geller*



Cooking and Prep:  05  
m

Serves:  4

Contains:    

**Preference:** Dairy

**Difficulty:** Easy

**Diet:** Vegetarian, Pescetarian

**Source:** Joy of Kosher with  
Jamie Geller

**Cuisines:** Greek

I love a traditional Greek salad, but it is not filling enough on its own for a full meal, so I added noodles and now it's lunch!!

## Ingredients (13)

### Main ingredients

- 4 ounces whole wheat or brown rice macaroni elbows, cooked and drained
- 1 cup thinly sliced cucumber
- 1 cup chopped roma tomato
- 1/2 cup pitted Kalamata olives, halved
- 1 roasted red pepper, thinly sliced

- 1/4 cup crumbled feta cheese
  - 1/4 cup chopped scallion
  - 1 tablespoon chopped fresh dill
  - 1 teaspoon chopped fresh oregano, or 1/2 teaspoon dried
  - 2 tablespoons **Bartenura Extra-Virgin Olive Oil**
  - 1 tablespoon **Kedem Red Wine Vinegar** or other red wine vinegar
  - Haddar Kosher Salt**
  - freshly ground black pepper
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## Start Cooking

### Prepare the Salad

1. Place all ingredients in a large bowl and mix to combine. Can be served at room temperature or chilled. Feel free to use my all purpose shaker vinaigrette salad dressing for this recipe and all your other salads.

#### Note:

May be refrigerated for up to three days.

#### Credit

Recipe reprinted with permission from <http://www.Joyofkosher.com>.