MEDITERRANEAN BOWTIE PASTA SALAD WITH GRILLED CHICKEN

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 6-8 servings

12 ounces uncooked bowtie pasta

1 English cucumber, diced

1 pint cherry or grape tomatoes, halved

¼ cup sliced kalamata olives

4 ounces crumbled feta cheese

½ medium red onion, peeled and thinly sliced

1 cup chickpeas, rinsed

¼ cup sundried tomatoes in oil, chopped

1 9-ounce bag baby arugula

Lemon-Herb Vinaigrette Ingredients:

¼ cup extra virgin olive oil

3 tablespoons red wine vinegar

1 tablespoon freshly squeezed lemon juice

2 teaspoons dried oregano, minced

1 teaspoon honey (or your desired sweetener)

2 small garlic cloves, minced

¼ teaspoon freshly cracked black pepper

¼ teaspoon salt

Pinch of crushed red pepper flakes

**Directions:**

* Bring a large pot of generously salted water to a boil
* Add the bowtie pasta and cook until al dente, according to the package directions
* Drain pasta, then rinse with cold water for about 20-30 seconds until no longer hot
* Transfer the pasta to a large mixing bowl
* Add cucumbers, olives, feta, red onion, chickpeas, sundried tomatoes, and arugula
* To make the Lemon-Herb Vinaigrette: whisk all ingredients together until combined
* Drizzle the vinaigrette evenly on top of the pasta and vegetables then toss until all of the ingredients are evenly coated with the dressing
* Serve immediately, garnish with extra feta and black pepper, if desired