

## Mediterranean Pasta Salad with Tuna

Prep Time 5 mins

Cook Time 10 mins

Total Time 15 mins

Course: Main Course

Cuisine: Italian

Servings: 10 servings

### Ingredients

- ▣ 8 ounces fusilli pasta or other small pasta noodles
- ▣ 1/4 cup red onion, sliced very thin and chopped small
- ▣ 1/2 cup olive oil
- ▣ 1/4 cup red wine vinegar
- ▣ 2 tablespoons fresh lemon juice
- ▣ 4 cloves garlic, minced
- ▣ 2 teaspoons Za'atar seasoning mix
- ▣ 1 teaspoon kosher salt, adjust to taste
- ▣ 1 teaspoon fresh black pepper, adjust to taste
- ▣ 10-12 ounces tuna in water, (2) 5-ounce cans, well-drained
- ▣ 6 ounce can whole black olives, drained and halved
- ▣ 16 ounces grape tomatoes, sliced in half, about 2 cups worth
- ▣ 1 English cucumber, chopped into 1/2" pieces, about 1 cup worth
- ▣ 1/4 cup fresh Italian parsley, chopped small
- ▣ 1/2 cup feta, optional

### Instructions

1. Bring a large pot of water to a boil along with 1 tablespoon kosher salt. Cook the pasta according to the package directions. Drain, but do not rinse the pasta.
2. While the pasta is cooking, combine the red onion, olive oil, vinegar, lemon juice, garlic, Za'atar seasoning, salt, and pepper in a medium-size bowl. Stir and let sit while assembling the rest of the salad.

3. In a large mixing bowl, combine the cooked pasta, tuna, olives, tomatoes, and cucumber. Add the onion

and all of the juices from the bowl. Stir to coat everything in the dressing.

4. Sprinkle generously with parsley and toss again. Top with Feta if desired. Taste the salad and add more

salt and pepper as needed. Serve or refrigerate until ready to eat. Enjoy!