**Greek Pasta Salad**

Serves: 8  
Prep: 10 minutes | Cook: 10 minutes

**INGREDIENTS**

- 16 ounces small pasta (like macaroni, elbow, rotini or penne)
- 10 ounces jar kalamata olives (whole or sliced)
- 1/2 red onion, diced
- 1 large red bell pepper, diced
- 1 cucumber, diced
- 10 ounces grape tomatoes, sliced in half
- 1/4 cup fresh parsley, minced
- 2 tablespoons olive oil
- 2 lemons
- Salt and pepper

**DIRECTIONS**

1. Bring a pot of water to a boil; cook pasta according to package directions.
2. Dice red onion, red bell pepper, and cucumber. Slice grape tomatoes in half. Mince parsley.
3. Drain pasta water; add in vegetables, parsley, olive oil, salt, and pepper directly to pot.
4. Squeeze lemons over pot, mix well, and serve.

**Notes:**

- Add 1 can chickpeas for protein.

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**Recipe source:** The Simple Veganista

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**Nutrition Information**

<table>
<thead>
<tr>
<th></th>
<th>Serving Size: 1/8 of recipe</th>
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</thead>
<tbody>
<tr>
<td>Calories</td>
<td>303</td>
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<tr>
<td>Total fat</td>
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</tr>
<tr>
<td>Saturated fat</td>
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<tr>
<td>Cholesterol</td>
<td>0 mg</td>
</tr>
<tr>
<td>Sodium</td>
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<tr>
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<tr>
<td>Fiber</td>
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<tr>
<td>Sugar</td>
<td>5.5 g</td>
</tr>
<tr>
<td>Protein</td>
<td>7.3 g</td>
</tr>
</tbody>
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