

INGREDIENTS

- 1 pound rotini or farfelle pasta
- 4 cups cubed watermelon
- 1/2 cup crumbled feta cheese
- 1/2 cup chopped fresh mint leaves
- 1/4 cup chopped red onion
- 1/4 cup extra-virgin olive oil
- 3 tablespoons balsamic vinegar
- Salt and pepper to taste

INSTRUCTIONS

1. Cook the pasta in a large pot of boiling salted water until al dente, according to package instructions. Drain and rinse with cold water.
2. In a large bowl, combine the cooked pasta, cubed watermelon, crumbled feta cheese, chopped mint leaves, and chopped red onions.
3. In a small bowl, whisk together the extra-virgin olive oil and balsamic vinegar until well combined.
4. Season with salt and pepper to taste.
5. Pour the dressing over the pasta salad and toss gently until everything is well coated.
6. Chill the salad in the refrigerator for at least 30 minutes before serving.



Watermelon Pasta Salad



6 servings



Prep time 10 minutes

Cook time 20 minutes

Chill time 30 minutes

Watermelon pasta salad is an incredibly easy, tasty, and healthy dish that's perfect for any occasion. The sweet and juicy watermelon cubes add a pop of color and flavor to the pasta, while the crumbled feta cheese provide a delicious punch of pizzazz. With the light and zesty balsamic vinaigrette dressing, this pasta salad is not only tasty but also healthy. It's a great source of fiber, vitamins, and antioxidants, making it the perfect addition to your healthy eating routine. So, why not give this easy-to-make, tasty, and healthy watermelon pasta salad a try and enjoy a delicious and nutritious meal today?

