

Kalamata Olive Salad

Chunky olives and cheese with pasta and juicy extras.

A Greek¹ recipe, but then Kalamata olives have protected designation under EU law.

Inspired by "*The Little Kitchen*"².

Serves six.

Ingredients

- 10 sun-dried tomatoes
- 50 ml **FAIRTRADE** red wine
- 120 g **FAIRTRADE** fusilli pasta
- 40 ml Zaytoun **FAIRTRADE** olive oil
- 10 cherry tomatoes
- 150 g feta cheese
- 1 **FAIRTRADE** lemon
- 1 tbsp fresh herbs (fennel, mint, oregano)
- to taste salt, pepper, paprika
- 20 pitted Kalamata olives

Method

Preparation

Snip the sundried tomatoes into quarters and put them into a bowl, just cover with Fairtrade red wine, allow to stand overnight. Drain off the wine before using them (below).

Cooking

Cook the pasta (10 mins approx.) in boiling water, drain, and put into a bowl to cool. Swirl in a glug of olive oil to prevent the pasta sticking.

Slice the cherry tomatoes in two.

Cut the cheese into olive sized chunks

Juice the lemon and discard the pith and peel.

Pick, wash, dry and chop the herbs.

Make a salad dressing by mixing 15 ml lemon juice, 30 ml olive oil, salt, pepper, paprika. Shake to mix and adjust quantities to taste.

Assembly

Put the olives, cheese, tomatoes, sun dried tomatoes and pasta into a mixing bowl and turn gently to mix.

Pour over the dressing, and turn to coat the ingredients.

Sprinkle on the chopped herbs.

Chill for 30 mins to 24 hours.

Serve

Serve with focaccia or other homemade real bread.

¹<http://www.fairtradecookbook.org.uk/countries/greece.htm>

²<http://www.thelittlekitchen.net/2012/06/12/feta-and-kalamata-olive-tortellini-pasta-salad/>