**Fresh Pasta Salad**

**yield:** 6 servings

**Ingredients:**
- 3 cups Uncooked pasta (penne, fusilli, bowtie)
- 2 cups Cherry tomatoes, halved
- 1 (14oz) can Chickpeas, drained and rinsed
- 1 cup Persian cucumbers, sliced
- 1 cup Feta cheese, crumbled
- 1 cup Basil leaves, torn
- 1/4 cup Olive oil
- 3 TBSP Lemon juice
- 1 tsp Dijon mustard
- 3 cloves Garlic cloves, minced or grated
- 1/4 tsp Red pepper flakes
- 3/4 tsp Kosher salt
- 1/2 tsp Dried Italian seasoning

**Instructions:**
1. Bring a large pot of salted water to a boil, cook pasta according to package instructions.
2. Meanwhile, in a small bowl whisk together olive oil, lemon juice, mustard, garlic, red pepper flakes, salt, and Italian seasoning. Set aside.
3. Once pasta is done cooking, drain and toss it with a little bit of olive oil. Let it cool to room temp.
4. In a large bowl, add the cool pasta, tomatoes, chickpeas, feta, and basil. Pour the dressing over everything and toss to coat. Taste and adjust seasonings as needed. This tastes even better after sitting and marinating for a day!

Note: omit feta for vegan version.