

Garden Vegetable Pasta Salad

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Preparation Time: 40 minutes

Grill Time: 10 minutes

1 pound fusilli or pasta of your choice
2 medium eggplant
2 medium zucchini
2 medium yellow summer squash
1 large red onion, cut into 1/2-inch slices
1 medium sweet red pepper, cut in half and seeded
1/4 cup olive oil
1/2 teaspoon salt
1/4 teaspoon pepper
3 plum tomatoes, chopped
1 1/2 cups (6 oz) crumbled feta cheese
2 cans (2 1/4 oz) sliced ripe olives, drained
2 tablespoons fresh parsley, minced
PARMESAN VINAIGRETTE
3/4 cup olive oil
1/3 cup Parmesan cheese, grated
1/3 cup white wine vinegar
3 tablespoons lemon juice
1 teaspoon sugar
1 clove garlic, minced
1 teaspoon salt
1/2 teaspoon dried oregano
1/2 teaspoon pepper

Cook the pasta according to package directions. Drain and rinse in cold water. Place in a bowl and set aside.

Cut the eggplant, zucchini and summer squash lengthwise into 2/4-inch-thick slices.

Brush the eggplant, zucchini, summer squash, red onion and red pepper with oil.

Sprinkle with salt and pepper.

Grill the vegetables, covered, over medium heat for 4 to 6 minutes on each side or until crisp-tender. When cool enough to handle, cut into cubes.

Add the tomatoes, feta cheese, olives, parsley and grilled vegetables to the pasta.

In a small bowl, whisk the vinaigrette ingredients.

Pour over the salad. Toss to coat.

Cover and refrigerate until serving.

Yield: 26 3/4 cup servings

Per Serving (excluding unknown items): 3100 Calories; 275g Fat (77.0% calories from fat); 62g Protein; 123g Carbohydrate; 36g Dietary Fiber; 221mg Cholesterol; 6270mg Sodium. Exchanges: 0 Grain(Starch); 6 Lean Meat; 18 1/2 Vegetable; 1/2 Fruit; 50 1/2 Fat; 1/2 Other Carbohydrates.