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Garden Pasta Salad ·

A refreshing and healthy pasta salad filled with fresh garden vegetables and tossed in a light vinaigrette dressing. Perfect for summer picnics and barbecues.

Recipe Type: Standard Prep Time: 15 mins

Cook Time: 10 mins Total Time: 25 mins

Recipe Yield: 500 grams Number of Servings: 4

Serving Size: 125 g

Ingredients

250 g	pasta
200 g	Cherry Tomatoes
150 g	cucumber
100 g	Red Bell Pepper
100 g	yellow bell pepper
50 g	red onion

50 g	Black Olives
100 g	feta cheese
30 g	olive oil
15 g	lemon juice
5 g	dijon mustard
2 g	dried oregano
2 g	salt
2 g	black pepper

Directions

Step 1



Cook the pasta according to package instructions. Drain and rinse with cold water.

Prep Time: 10 mins

Cook Time: 0 mins

Step 2



In a large bowl, combine the cooked pasta, cherry tomatoes, cucumber, red bell pepper, yellow bell pepper, red onion, black olives, and feta cheese.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Whisking

In a small bowl, whisk together the olive oil, lemon juice, Dijon mustard, dried oregano, salt, and black pepper to make the dressing.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Mixing

Pour the dressing over the pasta salad and toss to coat evenly.

Prep Time: 0 mins

Cook Time: 0 mins

Step 5

Refrigerating

Refrigerate for at least 1 hour before serving.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 209 kcal

Fat: 10 g

Protein: 7g

Carbohydrates: 23 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	7 g	41.18%	41.18%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	23 g	41.82%	46%
Fibers	4 g	10.53%	16%
Sugars	5 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	3 g	13.64%	17.65%
Fat	10 g	35.71%	40%
Cholesterol	15 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	70 mg	77.78%	93.33%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	1 mg	6.67%	6.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	320 mg	13.91%	13.91%
Calcium	10 mg	1%	1%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	8 mg	100%	44.44%
Potassium	350 mg	10.29%	13.46%
Zinc	1 mg	9.09%	12.5%
Selenium	1 mcg	1.82%	1.82%

Recipe Attributes

Seasonality

Summer

Events

Barbecue Picnic

Course

Salads Snacks

Cultural

Chinese New Year

Demographics

Teen Friendly Diabetic Friendly Heart Healthy

Diet

Mediterranean Diet DASH Diet (Dietary Approaches to Stop Hypertension)

Weight Watchers (WW) Diet

MIND Diet (Mediterranean-DASH Diet Intervention for Neurodegenerative Delay)

Volumetrics Diet Paleo Diet The Whole30 Diet Atkins Diet Vegetarian Diet

Fruitarian Diet Vegan Diet Ovo-Vegetarian Diet Anti-Inflammatory Diet The Fast Metabolism Diet **Nutrient Timing Diet** The 80/10/10 Diet The Gerson Therapy The Cabbage Soup Diet The Mayo Clinic Diet The Beverly Hills Diet The Lemonade Diet The Rice Diet The Werewolf Diet The 3-Day Diet The Cambridge Diet The Best Life Diet The CICO (Calories In, Calories Out) Diet The Peanut Butter Diet The HCG Diet The Bulletproof Diet The Carnivore Diet The Dukan Diet The Optavia Diet The Pritikin Diet The Starch Solution Diet The Vertical Diet The GOLO Diet The Gut and Psychology Syndrome (GAPS) Diet The Specific Carbohydrate Diet (SCD) The Anti-Candida Diet The Dr. Sebi Diet The Crohn's Disease Diet The BRAT Diet (Bananas, Rice, Applesauce, Toast) The GERD Diet (Gastroesophageal Reflux Disease) The PCOS (Polycystic Ovary Syndrome) Diet The SIBO (Small Intestinal Bacterial Overgrowth) Diet The Histamine Intolerance Diet The IBS (Irritable Bowel Syndrome) Diet The Salicylate Sensitivity Diet The Low Oxalate Diet The Diabetes Diet The Hypothyroidism Diet The Hyperthyroidism Diet The Epilepsy Diet (Modified Atkins Diet for Seizures)

The Parkinson's Disease Diet The Multiple Sclerosis (MS) Diet The Fibromyalgia Diet The Chronic Fatigue Syndrome Diet The Arthritis Diet The Osteoporosis Diet The Heart-Healthy Diet The Non-Alcoholic Fatty Liver Disease (NAFLD) Diet The Low Purine Diet The High-Fiber Diet The Low-Fat Diet The High-Protein Diet The Low-Protein Diet The High-Calcium Diet The High-Potassium Diet The Low-Potassium Diet The High-Iron Diet The Low-Iron Diet The Low-Phosphorus Diet The High-Vitamin D Diet The High-Vitamin C Diet The High-Vitamin K Diet The Low-Vitamin K Diet The Low-Copper Diet The Spring Detox Diet The Summer Weight Loss Diet

The Low-Sulfur Diet The High-Sulfur Diet The Eczema Diet The Psoriasis Diet The Rosacea Diet The Acne Diet The Migraine Diet The Celiac Disease Diet The Fertility Diet The Breastfeeding Diet The Low-Nickel Diet The Chronic Urticaria Diet The Dysphagia Diet The Chronic Kidney Disease (CKD) Diet The Raynaud's Disease Diet The Fructose Malabsorption Diet The Low-Histamine Diet The Mast Cell Activation Syndrome (MCAS) Diet The Sarcoidosis Diet The Leaky Gut Syndrome Diet The Behçet's Disease Diet The Graves' Disease Diet The Addison's Disease Diet The Cushing's Syndrome Diet The Ankylosing Spondylitis Diet The Lupus Diet The Myasthenia Gravis Diet The POTS (Postural Orthostatic Tachycardia Syndrome) Diet The Eosinophilic Esophagitis (EoE) Diet The Chronic Obstructive Pulmonary Disease (COPD) Diet The Asthma Diet The Sinusitis Diet The Seasonal Affective Disorder (SAD) Diet The ADHD Diet (Attention Deficit Hyperactivity Disorder) The Autism Diet The Bipolar Disorder Diet The Schizophrenia Diet The Post-Traumatic Stress Disorder (PTSD) Diet Blood Type O Diet Blood Type A Diet Blood Type B Diet Blood Type AB Diet

Cooking Method Frying Baking Sautéing Canning Cut Cooking None Stir-frying Heating Refrigerating Cooling Meal Type Lunch Snack Supper Difficulty Level Easy

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