



LIGHT & HEALTHY



6 SERVINGS



25 MIN

MEDICATED MEDITERRANEAN PASTA SALAD

INGREDIENTS

- 3 cups uncooked fusilli pasta
- 2 heaping cups halved cherry tomatoes
- 1 1/2 cups chickpeas, drained and rinsed
- 2 cups arugula
- 1 cup Persian cucumbers, sliced into thin half moons
- 1 cup crumbled feta
- 1 cup Italian dry salami
- 1 cup basil leaves, torn
- 1/2 cup minced parsley
- 1/2 cup chopped mint

DRESSING

- 1/4 cup cannabis-infused olive oil, more oil for drizzling
- 2 tablespoons lemon juice
- 1 teaspoon Dijon mustard
- 3 garlic cloves, minced
- 1 teaspoon dried Italian seasoning
- 1/4 teaspoon red pepper flakes
- 3/4 teaspoon salt

DIRECTIONS

1. Bring a large pot of salted water to a boil. Prepare the pasta according to the package directions, or until slightly past al dente.
2. Meanwhile, make the dressing. In a small bowl, whisk together the olive oil, lemon juice, mustard, garlic, Italian seasoning, red pepper flakes and salt. (Note: The dressing may have a strong flavor, and will mellow once mixed with the pasta salad ingredients)
3. Drain the pasta, toss it with a little olive oil (so it doesn't stick together) and let it cool to room temp. Transfer to a large bowl and add tomatoes, chickpeas, arugula, cucumbers, feta cheese, basil, parsley and mint. Pour in your dressing and toss to coat.
4. Season to taste with more lemon, salt, pepper, or drizzle with olive oil, if desired.
5. Serve and enjoy (:)



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