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## **Creamy Dill Pasta Salad**

### **Ingredients:**

1 pound of Bowtie (Farfalle) pasta

7 ounces of plain greek yogurt

2 Tbsp. mayonnaise

juice of one lemon

6 ounces cherry tomatoes, rinsed and halved

14 ounces extra-small artichoke hearts (10-12 count per can), drained, rinsed, and quartered

2 ounces of feta cheese, crumbled

salt

pepper

1-2 Tbsp. fresh dill, chopped (dried can also be used), to taste

### **Method:**

Prepare pasta according to directions. Drain and rinse until cool, then let drain almost completely. Mix yogurt, mayonnaise, lemon juice. Add salt, pepper, and dill to taste. Add pasta, tomatoes, feta, and artichoke to a large bowl. Toss gently with dressing to coat. Can be served room temperature or chilled.

Enjoy!

Sharon

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