



Complexity level: Easy

Calories level: Low-calories level

Price estimation: Less than 5 \$

Ingredients

1 lb
pasta
2
eggs (hard-boiled)
15
tomatoes (Cherry)
3 oz
olives (black)
7 oz
fresh cheese (Spanish queso fresco)
8 oz
tuna (canned in oil)
3 oz
corn (whole sweet kernel corn can)
5 T
olive oil (extra virgin)
1/2 t
oregano
1/2 t
salt

Instructions

1. Bring a medium or large pot with water to a boil.
2. Add pasta and cook for 10 - 12 minutes. (See package instructions).
3. Rinse pasta with cold water and drain. Set pasta aside in a large salad bowl.
4. Slice black olives.

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5. Dice fresh cheese (Spanish Queso Fresco preferred).
 6. Drain tuna and sweet kernel corn cans.
 7. Cut Cherry tomatoes in halves or quarters.
 8. Peel and chop previously hard-boiled eggs.
 9. Add tuna, fresh cheese, olives, corn, Cherry tomatoes, hard-boiled eggs and extra virgin olive oil and mix.
 10. Sprinkle with salt and oregano.
 11. Mix, serve cold and enjoy your Mediterranean pasta salad recipe. See more [salad recipes](#) [1] or [pasta recipes](#) [2].

Source URL: <https://thespanishcuisine.com/recipes/Mediterranean-pasta-salad-recipe>

Links

[1] <https://thespanishcuisine.com/recipes/salads>

[2] <https://thespanishcuisine.com/recipes/pasta>