

Grilled Vegetable and Pasta Salad with Feta Cheese

500 ml (two cups) mushrooms, stems trimmed

One small eggplant, peeled and sliced 0.5 cm (1/4-inch) thick

Four roma tomatoes, cut in 1/2 lengthwise

One small red onion, cut into wedges

Two zucchini, cut in 0.5 cm (1/4-inch) thick slices, lengthwise

One red pepper

One yellow pepper

One 450-gram (one pound) package pasta (fusilli, shells, bows or corkscrews)

15 ml (one tablespoon) Dijon mustard

250 ml (one cup) olive oil

80 ml (1/3 cup) red wine vinegar

250 ml (1 cup) black olives

60 ml (1/4 cup) capers

200 grams Shepherd Gourmet Dairy Feta, drained and cut into 1.25 cm (1/2-inch) cubes

Brush all vegetables except peppers with olive oil and grill until golden. Season with salt and pepper. When cool, cut vegetables into bite sized pieces. Grill peppers whole until skin blisters. Cool, peel, seed and cut into 0.5 cm (1/4-inch) strips. Meanwhile, in a blender combine mustard, oil and vinegar and pour over the vegetables. Cook pasta in a large volume of salted water for six minutes.

Drain well and toss hot to combine with the vegetables and vinaigrette. Add olives and capers if desired. Add the feta cheese and adjust seasoning. Allow flavours to blend and serve at room temperature, garnishing with fresh basil or chive flowers.

Serves eight. Wine: Valpolicella.