

Summer Greek Orzo Salad

Makes 6 servings

Estimated time: 25-35 minutes

Kitchen Utensils Needed:

- One Medium and one large mixing bowl
- Whisk or Mixing spoon
- Cutting board and knife
- Measuring spoons & cups

Ingredients:

For the dressing

- 1/3 cup olive oil
- 3 tbsp. fresh lemon juice
- 1 clove garlic
- Salt & Pepper to taste

For the salad

- 1 1/4 cups (8 oz) dry orzo
- 1 cup (5 oz) crumbled feta
- 1 medium English cucumber, diced
- 1 (10.5 oz) pkg. grape tomatoes, halved
- 1/2 cup sliced kalamata olives (or 3/4 cup sliced black olives)
- 1/2 cup chopped red onion
- 3 Tbsp chopped fresh basil
- 3 Tbsp chopped fresh parsley



Instructions

1. In a medium mixing bowl whisk together olive oil, lemon juice, garlic and season with salt and pepper to taste, set aside.
2. Cook orzo according to directions listed on package to al dente or just 1 minute shy. Drain and rinse under cold water for about 10 seconds. Drain well.

3. While the orzo is cooking, chop up the vegetables, herbs, and olives.
4. Add all of the salad ingredients, including cooked orzo, to a large bowl and toss. Pour dressing over top and toss to evenly coat.
5. *Store in refrigerator up to 4 days. If it is dry when you heat it up, add additional olive oil.*

Additional Options & Notes:

- Feel free to add protein such as pepperoni, prosciutto, pine nuts, or pre-grilled chicken
- Play around with the types of pasta and vegetables! This would also work with penne, bowtie, or macaroni pasta. Throw in your favorite vegetables such as bell peppers, zucchini, artichokes, etc.
- To make a complete meal, feel free to add additional protein and/or produce.