



Mediterranean Orzo Salad



6 servings



20 minutes

INGREDIENTS

- 1 1/2 cups orzo
- 1 pint grape or cherry tomatoes, halved
- 2 green onions, trimmed and chopped (both white and green parts)
- 1 small green bell pepper, chopped
- 1 English cucumber
- 1 packed cup chopped parsley
- 1/2 packed cup chopped fresh dill
- 1/4 cup pitted Kalamata olives, sliced
- 2 teaspoons capers
- Feta cheese (optional), for garnish

For the Dressing

- 1 lemon, zested and juiced
- 1/4 cup extra virgin olive oil
- 1 garlic clove, minced
- 1 teaspoon dried oregano
- Kosher salt
- Black pepper

DIRECTIONS

1. Cook the pasta. Cook the orzo pasta to al dente according package instructions (mine took about 8 minutes). Drain and cool briefly.
2. Meanwhile, make the dressing. In a small bowl, combine the lemon juice, zest, olive oil, garlic, oregano and a good pinch of salt and pepper. Whisk to combine.
3. Mix the salad. In a large mixing bowl, toss together the tomato, green onion, bell pepper, cucumber, parsley, dill, olives, and capers. Stir in the cooked orzo.
4. Dress. Pour the dressing over the salad and toss until well combined and the orzo pasta is well coated with the dressing. Cover and refrigerate for 20 minutes or so, or up to 3 days.
5. Finish and serve. Just before serving, top with pieces of creamy feta cheese. Enjoy!