

THE CULINARY Playground

Orzo Salad

serves 6

2 T Extra Virgin Olive Oil
1/2 Lemon, Juiced
1/2 clove Garlic, Minced
Salt And Pepper, to taste
6 ounces Orzo Pasta, Cooked, Drained, And Cooled
1/2 cup Red Grape Or Cherry Tomatoes
1/2 cup Yellow Grape Or Cherry Tomatoes
1/2 cup Kalamata Olives, Halved
1/2 cup Crumbled Feta Cheese
1/4 of a whole Red Onion, Diced
1-2 Tablespoons Minced Fresh Parsley

In a jar or bowl, mix together the olive oil, lemon juice, garlic, salt, and pepper until totally combined.

Place the orzo and all the other ingredients in a large mixing bowl and pour the dressing over the top.
Stir to combine, taste and adjust seasonings, and refrigerate at least an hour before serving.