

HERBY ORZO SALAD WITH LEMON VINAIGRETTE

Featured in Sensible Sides summer class, this is not your typical pasta salad! Simple and simply delicious! Makes a large amount. Keeps 2 to 3 days in the fridge.

Adapted from Gina's Orzo Salad from foodnetwork.com by Peggy Crum, MA, RD

Featured Food: pasta salad

Yield: Serves 4 as entree salad, 6 to 8 as side salad

Ingredients

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| 1 pound orzo (or other small pasta shape) | 1 c slivered almonds, toasted |
| 2 t Dijon mustard | 1/2 c thinly sliced red onion or shallot |
| 1/2 c olive oil | 3 green onions, thinly sliced |
| 3 to 4 T fresh lemon juice | 1/4 c chiffonade fresh basil |
| 1/2 t Kosher salt | 5 oz package crumbled feta cheese |
| 1/2 t freshly ground black pepper | |
| 2 c halved cherry tomatoes, mixed colors if desired | |

Preparation

Cook orzo in a large pot of generously salted boiling water for 8 to 10 minutes, until barely tender (al dente). Careful not to overcook. Drain, spread out, and let cool.

In a large bowl, whisk Dijon mustard, olive oil, and 3 T lemon juice. Add salt and pepper to taste. Add the orzo and toss.

Keep adding to the bowl: tomatoes, almonds, red onion, green onions, basil, and feta. Toss and taste. Add more salt, pepper, and lemon juice to suit your taste. Cover and chill until you're ready to serve. Refrigerate up to 3 days.