



## Orzo Pasta Salad ala Greek

### INGREDIENTS

(Yields approx. 5 cups)

1 lb. box Orzo, cooked  
1 c English cucumber, seeds removed, small dice  
1/3-2/3 c Calamata olives, chopped  
1.5 - 2 c red, orange, yellow pepper, small dice  
1/4 c scallions, sliced  
1/3 heaping c red onion, small dice  
Basil, fresh  
2/3 - 3/4 c Feta cheese, crumbled

### Dressing

2/3 c Olive oil  
1/4 c Red Wine Vinegar  
1 t dried oregano  
2 heaping t salt  
1/2 t crushed black pepper  
2 t fresh lemon juice  
Zest of lemon, optional

### INSTRUCTIONS

1. Cook the orzo according to the package. While the orzo is cooking chop the vegetables and olives as suggested above. For this salad, try to cut the vegetables in a similar size. Let the orzo cool a bit, then toss it together with vegetables and olives.
2. Whisk together all the dressing ingredients and pour over the salad. Adding the dressing when the orzo is slightly warm allows the pasta to absorb even more of the flavor. Once combined, add most of feta cheese and chopped basil leaves. Leave some to adorn the top of the salad with more feta and basil, and serve.

This salad is best at room temperature, but can be served chilled.