



Orzo Salad

serves 6

2 T Extra Virgin Olive Oil

1/2 Lemon, Juiced

1 clove Garlic, Minced

Salt And Pepper, to taste

6 ounces Orzo Pasta, Cooked, Drained, And Cooled

1/2 cup Grape Or Cherry Tomatoes, halved if large

1/2 cup Kalamata Olives, Halved

1/4 cup Crumbled Feta Cheese

2 T 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.