



Mediterranean Orzo Salad

Savannah · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

55 mins

Description

This orzo salad with cherry tomatoes cucumber red onion and olives is dressed with a Greekstyle lemon vinaigrette for a delicious summer salad loaded with fresh flavors of the Mediterranean

Ingredients

- - ½ (16 ounce) package uncooked orzo pasta - ½ pint cherry tomatoes
- halved - ½ cup diced red onion - 1 cup diced cucumber - 1 cup pitted Mediterranean olives
- cut in half - 1 cup finely diced Asiago cheese - 1 ½ teaspoons minced fresh garlic - ½ cup extra-virgin olive oil - ½ cup red wine vinegar - ½ lemon
- juiced - 1 teaspoon salt - ½ teaspoon ground black pepper - ¼ cup chopped fresh basil - 2 tablespoons chopped fresh parsley

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook orzo in the boiling water
2. stirring occasionally until tender yet firm to the bite
3. about 9 minutes. Drain well. Rinse with cold water and drain well again. Combine orzo
4. cherry tomatoes
5. red onion
6. cucumber
7. olives
8. and Asiago cheese in a large bowl. To make the vinaigrette: Whisk garlic
9. olive oil
10. red wine vinegar
11. lemon juice
12. salt
13. and pepper together in a small bowl; drizzle over orzo mixture and toss lightly to combine. Add basil and parsley and mix well. Let sit for 20 minutes for flavors to blend
14. stirring occasionally. Cook's Note If you make this salad in advance
15. reserve a bit of the dressing to add right before serving
16. as the pasta tends to soak up the dressing as it sits over time. This salad pairs well with grilled lamb or fish.