

Mediterranean Orzo Salad with Feta

Yield: Serves 5 or one half pan (about 20) | Prep: 25 minutes | Cook: 15 minutes

Ingredients

- HALF PAN (ABOUT 20): 1 1/3 lb orzo; 1/2 English cucumber; 2 2/3 cups tomatoes; 1 1/3 cups Kalamata olives; 8 oz feta; 1/2 red onion; 1 1/3 bell peppers; 1/2 bunch parsley; 3 Tbsp dill; 1 1/2 Tbsp oregano; 2 tsp basil; 1 Tbsp each cumin, paprika, and minced garlic.
- HALF-PAN DRESSING: 1 1/3 cups each olive oil, lemon juice, and red wine vinegar; 2 Tbsp + 2 tsp Dijon; 2 Tbsp oregano; 1 Tbsp honey (optional); 1 Tbsp salt; 2 tsp pepper.
- SERVES 5: 5 1/3 oz orzo (about 1 cup); 1/2 cup cucumber; 2/3 cup tomatoes; 1/3 cup olives; 2 oz feta; 1/4 cup red onion; 1/3 bell pepper; 2 Tbsp parsley; 2 tsp dill; 1 tsp oregano; 1/2 tsp basil; 3/4 tsp each cumin and paprika; 1 tsp garlic.
- SERVES-5 DRESSING: 1/3 cup each olive oil, lemon juice, and red wine vinegar; 2 tsp Dijon; 1 1/2 tsp oregano; 3/4 tsp honey (optional); 3/4 tsp salt; 1/2 tsp pepper.

Method

- 1.** Cook orzo in generously salted water until al dente. Drain, spread on a tray, and cool.
- 2.** Saute onion and peppers in olive oil until just tender. Add garlic, herbs, spices, salt, and pepper; cook 1-2 minutes. Cool.
- 3.** Whisk dressing until emulsified. Reserve about one-third to refresh the salad.
- 4.** Toss cooled orzo with sauteed vegetables and enough dressing to coat.
- 5.** Fold in cucumber, tomatoes, olives, parsley, and dill. Fold in feta last.
- 6.** Chill 2-4 hours. Taste and refresh with reserved dressing before serving.

CHEF'S NOTES

Make up to one day ahead. Hold back a little cucumber, tomato, herbs, feta, and dressing for the freshest finish.