



Lemon Orzo Salad

ingredients

- 1 lb. Orzo
- ¼ cup fresh Lemon Juice
- 5 tsp. finely chopped fresh Marjoram
- 4 tsp. Dijon Mustard
- ½ cup Olive Oil
- 1½ cups crumbled Feta Cheese
- 3 scallions, thinly sliced
- 1 cup pitted Kalamata Olives, quartered
- 24 oz. Grape Tomatoes, quartered
- 3 tsp. chopped Parsley
- Salt & Pepper

directions

- Cook Orzo in pot of boiling salted water according to package directions.
- Drain. Rinse under cold water until cool. Drain well. Transfer to large bowl.
- Whisk lemon juice and mustard in small bowl. Whisk in olive oil. Set aside 2 Tbsp. of mixture.
- Add remaining vinaigrette, cheese, scallions, herbs, and olives to Orzo; toss to coat.
- Season to taste with salt and pepper.
- Cover and let stand at least 2 hours.
- Toss tomatoes with the reserved vinaigrette.
- Season tomatoes to taste with salt & pepper then mix in with orzo.
- Garnish orzo salad with 1 tsp. of additional finely chopped marjoram