Greek Orzo Salad with Lemon Dressing

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This vibrant and flavorful orzo salad combines zesty lemon dressing with a colorful array of vegetables and feta cheese, making it a perfect side dish or light meal that can be prepared in no time.

Timing

Prep time	Total time	Skill level
	30	**Medium**

What You'll Need

Dressing

- 1/3 Cup olive oil
- 3 tbsp Fresh lemon juice
- 1 Clove garlic, minced
- Salt and pepper (to taste)

Salad

- 1 ¼ Cup dry orzo pasta
- ½ Cup crumbled feta
- 1/3 Cup sweet bell peppers (tri-colored, diced)
- 8 Grape tomatoes, quartered
- 1 Mini cucumber, diced
- ¼ Cup diced red onion
- 3 tbsp Chopped fresh parsley
- 3 tbsp Chopped fresh basil
- Salt and pepper (to taste)

Directions

- Cook Orzo: Cook the orzo pasta according to the package instructions (approximately 10 minutes). Drain and rinse it under cold water to cool.
- Prepare Dressing: In a medium bowl, combine lemon juice, minced garlic, salt, and pepper. Slowly whisk in the olive oil until the dressing thickens slightly.
- Combine Salad Ingredients: In a mixing bowl, combine the cooked and cooled orzo with crumbled feta, diced sweet peppers, quartered grape tomatoes, diced mini cucumber, diced red onion, chopped parsley, and chopped basil.
- Dress the Salad: Pour the prepared dressing over the salad ingredients. Mix everything well to coat evenly with the dressing.
- Serve or Store: Enjoy the salad immediately or store it in the refrigerator for up to 2 days for a refreshing and delicious meal or side dish!