



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 30	Skill level Medium
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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!