

ORZO SALAD WITH FETA, OLIVES & BELL PEPPERS

Serves: 8 to 10

INGREDIENTS:

- 12 ounces orzo (rice-shaped pasta)
- 2 tbsp plus ½ cup olive oil
- 1 cup crumbled seasoned feta cheese
- 1 cup chopped red bell peppers
- 1 cup chopped yellow bell peppers
- ¾ cup pitted Kalamata olives
- 4 green onions, chopped
- 2 tbsp drained capers
- 3 tbsp fresh lemon juice
- 1 tbsp white wine vinegar
- 1 tbsp mince garlic
- 1 ½ tsp dried oregano
- 1 tsp Dijon mustard
- 1 tsp ground cumin
- 3 tbsp pine nuts, toasted

PROCEDURE:

- 1) Cook orzo in large pot of boiling water until tender but still firm to bite. Drain. Rinse with cold water: drain well. Transfer to a large bowl. Toss with 2 tbsp olive oil.
- 2) Chop bell peppers and green onions.
- 3) Crumble feta cheese in a bowl
- 4) In a bowl, combine orzo, bell peppers, green onions, feta and olives.
- 5) Combine lemon juice, vinegar, garlic, oregano, mustard and cumin in a small bowl. Gradually whisk in remaining ½ cup olive oil. Season dressing to taste with salt and pepper.
- 6) Add dressing to orzo mixture and toss to blend. Can be prepared 6 hours ahead. Cover and refrigerate.
- 7) Garnish salad with pine nuts just before serving.