

Roasted Tomato Basil and Feta Orzo

Ingredients:

7 T extra virgin olive oil
4 c cherry tomatoes
3-4 cloves garlic, smashed and skin removed
2 T fresh thyme leaves (or 2 t dried thyme)
3 t chili powder
3 t honey
kosher salt and black pepper
1 lb dry orzo pasta
2 T red wine vinegar
½ of a small shallot, grated
red pepper flakes
½ c fresh basil, roughly chopped
½ c mixed fresh herbs, such as dill and chives
8 oz feta cheese, crumbled
⅓ c toasted nuts or seeds

Directions:

Preheat oven to 425° F.

In a roasting pan, combine 3 T olive oil, tomatoes, garlic, thyme, chili powder, 1 t honey and a pinch each of salt and pepper. Roast for 20-25 minutes, until the tomatoes burst. Finely chop the garlic.

Bring a large pot of salted water to a boil. Boil the orzo until al dente. Drain.

Meanwhile, in a large bowl, combine 4 T olive oil, red wine vinegar, 2 t honey, shallot and a pinch each of red pepper flakes, salt and pepper. Add the hot orzo and fresh herbs, toss to combine. Add the tomatoes, chopped roasted garlic, and any juices left in the pan, feta and nuts. Gently toss. Serve warm or chilled!

Measurement Key

T=tablespoon; t=teaspoon; c=cup; lb=pound; oz=ounce; pt=pint

