HERBY OLIVE ITALIAN ORZO SALAD

PREP TIME: 20-MINUTES MINUTES / COOK TIME: 10-MINUTES MINUTES / TOTAL TIME: 30-MINUTES

INGREDIENTS-FOR THE DRESSING:

¼ cup olive oil
3 tablespoons lemon juice
1 clove garlic, finely minced
1 teaspoon dijon mustard
½ teaspoon dried oregano
½ teaspoon salt
Freshly ground black pepper

INGREDIENTS FOR THE SALAD:

10 ounces orzo*
1 ½ cups halved cherry or grape tomatoes (we love heirloom cherry tomatoes)
2 persian cucumbers, sliced and quartered (or 1 cucumber, sliced and quartered)
1 red bell pepper, diced
½ cup pitted chopped or sliced kalamata olives
½ cup pitted chopped or sliced green olives
⅓ cup sliced pepperoncini
¼ cup thinly sliced red onion
½ cup feta crumbles
⅓ cup chopped fresh basil
¼ cup chopped fresh parsley

INSTRUCTIONS:

First make the dressing: whisk together the olive oil, lemon juice, garlic, dijon, oregano and salt and pepper in a small bowl until well combined. You can also add them all to a mason jar, add the lid and then shake until well combined.
Next cook your pasta until al dente according to the directions on the package. Once done cooking, drain and add to a large bowl.
Add the tomatoes, cucumber, bell pepper, kalamata olives, green olives, pepperoncinis, red onion, feta, basil and parsley to the bowl with the pasta. Pour dressing over the top and toss together until combined. Serve and enjoy!