



MEDITERRANEAN ORZO SALAD WITH FETA AND ROASTED PINE NUTS

This simple and fresh Mediterranean Orzo Salad with Feta is perfect for a summer potluck or quick weekday lunch. Packed full of veggies and flavor, this vegetarian dish is easily meal-prepped and will last all week.

INGREDIENTS

2 cups orzo (uncooked)
1 1/2 cups cherry tomatoes, halved
1 cup black olives, pitted + halved
1/3 cup red onion, finely chopped
1/2 cup [Farm Fresh Nuts Dry Roasted Pine Nuts / Pignolias with Himalayan Salt](#)
1/2 cup [Farm Fresh Nuts Sun Dried Tomatoes](#) chopped
handful fresh parsley, roughly chopped
1/2 cup crumbled feta

Dressing:

1/4 cup olive oil
1 lemon, juiced
2 tbsp red wine vinegar,
1 tbsp honey
1 tsp dijon mustard
salt and pepper, to taste

INSTRUCTIONS

Cook orzo according to package instructions
In a large bowl combine cherry tomatoes, black olives, red onion, sundried tomato and parsley.
When orzo is finished drain and add to bowl with veggies
Combine all dressing ingredients.
Top salad with desired amount of dressing (leftover dressing can be stored in the fridge for up to 2 weeks).
Once salad has cooled slightly add crumbled feta.
Serve room temp or cold from the fridge.