

Greek Orzo Salad



Ingredients:

1 ½ cups dry orzo, cooked in salted water and drained (I prefer Giada De Laurentiis brand orzo found at Target)

1 cup quartered grape or cherry tomatoes

1 English cucumber, diced

½ cup finely diced purple onion

3 Tbsp chopped fresh dill

¼ cup chopped fresh parsley

¾ cup crumbled feta

Optional: ½ cup kalamata olives

Cook pasta according to directions. While pasta is cooking chop vegetables and herbs. Toss all ingredients together. Toss with dressing. You may have a little extra dressing.

Dressing:

¼ cup red wine vinegar

Juice of one lemon

Sea salt and ground black pepper to taste

4 Tbsp of agave syrup or honey

¾ cup extra virgin olive oil

Put all ingredients in a salad dressing bottle or in a mason jar with a lid and shake well.