

Orzo Fig and Dill Salad

By Audrey Plant

Ingredients

16 oz (1, 1 pound box) orzo
1-pint grape tomatoes, halved
4 mini cucumbers, quartered
1/2 large red onion, 1/2 inch diced
1 cup kalamata olives, pitted and halved
1/3 cup fig balsamic vinegar
1/2 cup extra-virgin olive oil, plus 2 tablespoons
2 teaspoons kosher salt
1 teaspoon black pepper
1/4 teaspoon red pepper flakes
1 tablespoon honey
1 tablespoon lemon zest
1/4 cup fresh dill, minced
2 tablespoons fresh parsley, minced
7-ounces block feta, broken into large chunks

Instructions

1. Using a large pot, fill with water and preheat on high till boiling. Cook orzo according to box in salted water. Drain and place into a large mixing bowl, drizzle 2 tablespoons of olive oil over top and mix till well combined. Cool pasta for 30 minutes
2. Combine tomatoes, cucumbers, red onion, kalamata olives, and orzo together.
3. In a medium bowl whisk together balsamic vinegar, olive oil, salt, pepper, red pepper flakes, honey, and lemon zest.
4. Pour over top and fold pasta until well-coated.
5. Sprinkle dill, parsley, and feta over top and fold until combined.
6. Serve at room temperature or chilled. Refrigerate for up to 4 days.