

Greek Orzo Salad

Cool. Fresh. Delicious.



INGREDIENTS:

- 1 1/2 cups uncooked orzo pasta
- 2 (6 ounce) cans marinated artichoke hearts
- 1 red onion, chopped
- 1 can Greek olives
- 1 medium cucumber, chopped
- 1 sweet red pepper, seeded and chopped
- 1 cup crumbled feta cheese
- 1 tablespoon light olive oil

DIRECTIONS:

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente.
2. Drain artichoke hearts, reserving the liquid/marinade.
3. In a large bowl, combine pasta, artichoke hearts, red onion, Greek olives, feta, cucumber, pepper and olive oil. Toss and chill for 1 hour in refrigerator.
4. Just before serving, drizzle reserved artichoke marinade over salad.



Innovating primary care, leading as a Patient-Centered Medical Home.