

MEDITERRANEAN ORZO SALAD

Ingredients

Salad:

½ cup crumbled feta cheese
⅓ cup freshly chopped basil
1 tsp dry oregano
1 cup uncooked orzo pasta
1 cup red bell pepper, diced
1 can (2 ¼ ounces) sliced
ripe olives, drained

Dressing:

1 (1 ounce) packet Hidden
Valley ranch dressing mix
3 Tbsp olive oil
3 Tbsp red wine vinegar
1 tsp sugar
1-2 tsp balsamic vinegar,
if desired for bolder taste
Salt and pepper, to taste

Directions

1. Cook orzo according to package directions, omitting salt. Rinse with cold water and drain well.
2. Mix orzo, bell pepper, cheese, olives, and chopped fresh basil in a large bowl. (If using dried basil and oregano, add to dressing)
3. Whisk together salad dressing and seasoning mix, oil, vinegar, and sugar.
4. Stir dressing into orzo mixture.
5. Cover and refrigerate at least 2 hours.
6. Garnish with basil leaves before serving, if desired.

Notes:

You can add diced cucumber, chickpeas, cherry tomatoes, diced red onions, chopped Kalamata olives instead of plain, chopped artichokes, etc. - be creative!

Source: [personal](#)