

RECIPE | TOMATOES



MARINATED TOMATO FETA & ORZO SALAD JARS



PURE-FLAVOR.COM

MARINATED TOMATO FETA & ORZO SALAD



25 min

25 min
PREP.

0 min
COOKING



4



easy

INGREDIENTS

- 1 dry pint** Pure Flavor® Juno® Bites Red Grape Tomatoes, halved
- 1** Pure Flavor® Orange Sweet Bell Pepper, cubed
- 1 lb** Pure Flavor® Mini Cucumbers, chopped
- 8 oz** feta cheese, cubed
- 4 cups** baby spinach
- 2 cups** orzo pasta, cooked
- 1½ cups** Kalamata olives, pitted
- 1 cup** hummus
- ¼ cup** dill, chopped
- ¼ cup** basil, chopped
- 1 tbsp** sunflower seeds

For the dressing:

- 1** shallot, grated
- 1** clove garlic, grated
- ¼ cup** extra virgin olive oil
- ¼ cup** balsamic vinegar
- ¼ cup** fresh basil, chopped
- 2 tbsp** lemon juice
- 2 tbsp** honey
- 1 tbsp** fresh oregano, chopped
- Chili flakes, optional, to taste
- Salt and pepper, to taste

DIRECTIONS

- 1** In a small bowl, whisk together all dressing ingredients. Season with chili flakes, and salt & pepper to taste.
- 2** Using 4 quart-sized mason jars, evenly layer the dressing followed by peppers, cucumbers, feta, tomatoes, orzo, olives, sunflower seeds, and herbs.
- 3** Top with hummus and then add the spinach. Seal the jars and keep them in the fridge for up to 3 days.
- 4** To serve, pour the contents of the jar out into a bowl. Mix & enjoy!