



RECIPE | TOMATOES

MARINATED TOMATO FETA & ORZO SALAD JARS



25 min
PREP.



4



easy

25 min

0 min
COOKING

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
1 ½ 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!

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