

RECIPE | CUCUMBERS

# MEDITERRANEAN ORZO SALAD



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Recipe created by *Jenan Zammar*



**20 min**

**10 min** | **10 min**  
PREP | COOKING



**4**



**easy**

## INGREDIENTS

### For the salad:

- 1 dry pint** Pure Flavor® Uno Bites™ Nano Cucumbers, sliced
- 1 dry pint** Pure Flavor® Azuca® Red Cherry Tomatoes, halved
- 1 cup** orzo pasta
- 1 cup** sliced olives
- 1 cup** fresh parsley, chopped
- ½ cup** green onion, diced
- ½ cup** red onion, diced
- ½ cup** feta cheese, crumbled

### For the dressing:

- ½ cup** olive oil
- ½ cup** red wine vinegar
- 2 tsp** dried oregano
- 2 tsp** dried dill
- 2 tsp** honey
- 2 tsp** lemon juice
- Salt & pepper, to taste

## DIRECTIONS

- 1** Over high heat, place a medium pot half full of water to boil. Once the water reaches a rolling boil, add orzo. Cook, stirring, for 8 to 10 minutes. Drain and rinse with cold water.
- 2** Put the salad ingredients in a large bowl and set aside. In a small bowl, whisk together the ingredients for the dressing until combined. Pour over the salad and mix to coat. Serve immediately or store in the fridge for up to 3 days.