



RECIPE | CUCUMBERS

# MEDITERRANEAN ORZO SALAD



10 min  
PREP.



4



easy

20 min

10 min  
COOKING

## INGREDIENTS

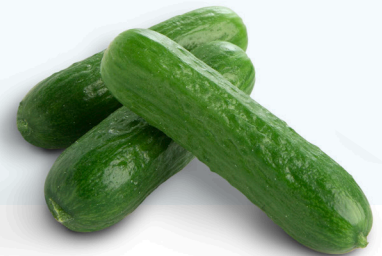
Recipe created by Jenan Zammar

### 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.