

Greek Orzo Salad

Author: Maria Provenzano

Ingredients

- 1 lb orzo pasta
- 5-6 teaspoons red wine vinegar
- the juice from 1-2 lemons
- ¼-½ cup olive oil
- 1 pint cherry tomatoes, cut into quarters
- 1 large (or two small) cucumber, cut into cubes
- 1 red onion, thinly diced; if you aren't a huge red onion fan, then just use half of the the red onion
- ½-1 cup feta cheese; crumbled
- ½-1 cup parsley, chopped



Instructions

1. Bring a large pot of water to a boil, and add a good amount of salt to flavor the water
2. Add in the pasta, and cook until al dente (so the pasta has a little bite to it)
3. Drain and place in a large bowl
4. Mix in the juice from half of a lemon and two or three teaspoons of the red wine vinegar, about ¼ cup olive oil, and a sprinkle of salt; mix well
5. Allow the pasta to cool
6. Mix in the red onion, cucumbers, tomatoes, and parsley
7. Mix well, and then add in the rest of the red wine vinegar, as much lemon juice as you like, and enough olive oil to flavor the pasta and help to prevent the pasta from sticking together
8. Mix well again, and then fold in the crumbled feta
9. Adjust seasonings
10. Serve room temp, or place in the fridge to cool and serve cold

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/greek-orzo-salad/>