

## Betty's Greek Orzo Salad



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In this video, Betty demonstrates how to make Greek Orzo Salad.

This recipe was inspired by the Greek Orzo Salad that I ordered for lunch during my family's recent visit to Windy Corner Market. The salad I ordered was great, and this is an attempt at replicating the salad.

### Ingredients:

4 oz. orzo pasta, uncooked (I actually cooked 8 ounces, but only needed half of the amount I had cooked.)

1 tablespoon olive oil

¼ red bell pepper, chopped (about ½ cup)

½ cup green onion tops, sliced

½ cup jarred kalamata olives, drained

2/3 cup feta cheese, crumbled

1 tablespoon light olive oil

¼ cup raspberry vinaigrette (You may substitute white vinegar.)

Cook 4 ounces of orzo pasta according to package directions. Drain. Cool orzo by running cold water over the cooked orzo in a colander. Place the drained, cooled orzo in a mixing bowl and set aside. Heat 1 tablespoon olive oil in a skillet over low to medium heat. Add ½ cup chopped red bell pepper and ½ cup green onion tops. Saute about 3 minutes, until soft, but still colorful. Add sautéed red bell pepper and onion tops to orzo in mixing bowl. Add ½ cup kalamata olives and 2/3 cup feta cheese crumbles and stir. Add 1 tablespoon light olive oil and ¼ cup raspberry vinaigrette. Mix thoroughly, cover with plastic wrap, and refrigerate until ready to use. Serve onto a nice serving plate. Enjoy!!! --Betty :)