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Lemony Greek Pasta Salad Recipe

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LEMONY GREEK PASTA SALAD RECIPE

Ingredients

- 2 1/2 cups cooked orzo pasta
- 1 cup coarsely chopped seedless cucumbers
- 1 cup chopped tomatoes (can use cherry tomatoes cut in half if you'd prefer)
- 1/2 cup heaping cup crumbled feta cheese
- 1/4 cup thinly sliced purple onion
- 1 teaspoon Cherchies® Garlic Seasoning
- 1/2 cup Cherchies® Pretty Peppers, drained
- Fresh cracked black pepper to taste
- Terrapin Ridge Farms Lemon Honey Vinaigrette
- Chopped parsley to garnish (optional)

Preparation

1. Cook orzo pasta according to package directions. Drain Pasta. In a large bowl, place the chopped tomatoes, cucumbers, and onions. Season with Cherchies® Garlic Seasoning.
2. Add the drained orzo to the salad. Then add Cherchies® Pretty Peppers and lightly season with pepper. Right before serving, add the Lemon Honey Vinaigrette.
3. Next add the Feta cheese and mix to combine. Add more dressing to taste. Serve immediately. (*The flavors intensify if made a day ahead).
4. Tangy, refreshing Lemon Greek Salad. Enjoy!



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