Orzo and Tomato Salad

Ingredients
3 cups orzo
20 cherry tomatoes, cut in half
1/2 cup finely chopped parsley
1 cup coarsely crumbled feta
1/4 cup finely chopped chives or spring onions
3 stalks finely chopped celery
small handful baby spinach leaves

Vinagrette
4 tablespoons red wine vinegar
1 garlic clove, crushed
1/2 cup extra virgin olive oil
1/2 cup fresh thinly sliced basil
sea salt and freshly ground black pepper
honey to taste

1. Place a large saucepan of salted water to boil over high heat. Add orzo and cook stirring often for about 10 minutes. Taste to see if it is tender. Remove pot from stove, drain orzo in a sieve and set aside.
2. In a medium bowl, whisk vinegar, shallot and garlic. Slowly drizzle in the oil while whisking to blend well. Stir in the basil and season to taste.
3. In a large bowl, toss orzo, celery, tomatoes and herbs. Coat with the vinagrette, then fold in the cheese. Season with salt and pepper.
4. Mound the salad onto the centre of each plate. (2) Sprinkle with chives and serve.

Source: Curtis Stone

We added pomegranate as a kind volunteer brought them in from her garden!