

Orzo and Tomato Salad.

Ingredients

3 cups orzo

20 cherry tomatoes, cut in half.

1/2 cup finely chopped parsley

1 cup coarsely crumbed 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 a 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 Mand 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!

