

Lemon Orzo Salad

SERVINGS
10

PREP TIME
20 MIN

COOK TIME
20 MIN

TOTAL TIME
40 MIN

Bright and fresh, this salad pairs tender pasta with grilled veggies, lemon dressing, and basil for a light, flavorful meal. Ready in under 40 minutes, it's easy and delicious every time.

ORGANIZING
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Ingredients

Directions

1

•1 Pkg Orzo Pasta, 16 oz

PREPARE ORZO

- Cook the orzo according to package instructions, but reduce the cooking time by about 1 minute so it's just tender. The orzo will continue to soften as it absorbs the dressing.
- Drain the orzo and rinse under cold water to stop cooking.
- Set aside to cool.

2

• $\frac{1}{3}$ C Lemon Juice (Bottled or Juice of 2 Lemons)
• $\frac{1}{3}$ C Olive Oil
• $\frac{1}{2}$ + tsp Salt
• $\frac{1}{2}$ + tsp Pepper

PREPARE DRESSING

- Combine these dressing ingredients in a jar or small bowl.
- Cover and shake or whisk vigorously until the dressing is fully emulsified.
- Taste and adjust seasoning, adding more salt and pepper as desired.

3

- In a large bowl, toss the orzo with about **half** of the dressing until well coated and fully combined.

4

•Handful Asparagus (6-8)
•1 Zucchini
•1 C Cherry Tomatoes
• $\frac{1}{2}$ Sweet Onion

PREPARE VEGETABLES

- Note: Feel free to customize the veggies—these are just suggestions. You can also add grilled corn, cucumber, bell pepper, or any favorites.*
- Grill the asparagus and zucchini until crisp-tender, then dice into bite-sized pieces. Alternatively, you can roast or quickly sauté them.
 - Dice the cherry tomatoes and sweet onion.
 - Add all the diced vegetables to the bowl.

5

•Small Jar of Sliced Black Olives (or Kalamata Olives)
• $\frac{1}{2}$ C Vegan Feta
•Handful Fresh Basil Leaves

ADD THE MIX-INS

- Drain the sliced olives and add them to the bowl.
- Add the vegan feta (adjust the amount to your preference).
- Thinly slice the fresh basil leaves into ribbons and gently fold them into the salad.
- Carefully combine all ingredients until fully mixed.
- Taste and add more dressing, salt, and pepper (if needed).

6

OPTION: MAKE IT A MEAL WITH PROTEIN

- Add a can of garbanzo beans, a grilled veggie patty, or a few falafel to turn this salad into a satisfying meal.