

Italian Pesto and Pepper Orzo Salad

Ingredients

1/2 tablespoon sea salt

2 cups Orzo pasta

1/4 cup yellow bell pepper, diced small

1/4 cup red bell pepper, diced small

1/4 cup orange bell pepper, diced small

1 medium shallot, diced small

1/2 cup pesto

1/4 cup grated Parmesan cheese

1 teaspoon red wine vinegar

1/4 teaspoon black pepper

Method

Bring a pot of water to boil and season with a half tablespoon of sea salt.

Add in the orzo pasta and cook as directed on the box. Once al dente, drain and add to a large bowl.

To the pasta: Add the diced peppers, shallot, pesto, Parmesan cheese, red wine vinegar and the black pepper. Stir to combine.

Refrigerate for at least one hour before serving.

