

Summer Orzo Salad

Chef Jenn Magrey

Ledyard Farmers Market

Featuring Vegetables from **Hidden Brook Garden, LoPresti Farm or Smith Acres**

*cutting all the vegetables small to the size of the orzo makes for a great mouth feel and delicious bite!

½ pound box orzo -cooked to package instructions- cooled

1 cup yellow squash- raw, small dice* - **Smith Acres**

½ cup red onion- raw, small dice* - **Hidden Brook Garden**

1 cup cucumber – small Dice*- **LoPresti Farm**

1 cup Fresh tomato- Small Dice*- **LoPresti Farm**

½ cup Hungarian Hot Pepper - Small Dice*- **LoPresti Farm** (Pepper is not too hot but has a little spice!)

½ cup Sweet Bell Pepper- - Small Dice*- **LoPresti Farm**

Place everything in a large bowl and toss with the vinaigrette.

Citrus Basil Vinaigrette-

1 tablespoon rice wine vinegar

1 teaspoon lemon juice

1 teaspoon lime juice

¼ cup olive oil

1 tablespoon mustard

¼ cup fresh basil – chiffonade (thin and minced strips)

½ teaspoon salt and fresh pepper

Whisk together and toss into the orzo and vegetables

Chill and Serve.