

Annette's Orzo Salad

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
orzo pasta	1 pound	boiled "al dente"
cherry tomatoes	1 pint	halved
artichoke hearts, marinated	2 small jars	cut into smaller pieces
feta cheese	2/3 cup	crumbled
basil	1 large bunch	chopped
lemon juice	3 TBLSP	
garlic	1 – 2 cloves	
salt	1 teaspoon	
black pepper	to taste	
olive oil	½ cup	

- The orzo takes about 12 minutes to boil. After boiling, pour orzo into a colander and rinse very well with cold water while tossing to remove the starch.
- In a large bowl, combine the ingredients from tomatoes to basil. I use small jars of "Progresso" marinated artichoke hearts, and I use a lot of basil, 12 large leaves or so.
- In a small bowl, whisk together the ingredients from lemon juice to olive oil. Adjust all ingredients to your taste.
- Pour some of the dressing over the vegetable mixture and toss. Gently add the cooked orzo and fold over. Keep adding the dressing until you have the consistency you like.

NOTE: This is a slight variation on Joan Conroy's orzo salad that she brought to our Keewaydin Island celebration dinner after Jack Antaramian's beach club project was voted down.