

## 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.