

Summer Orzo Salad with Zucchini



SIZE

For 6

PREPARATION

30 min

DIFFICULTY

Level 1

Level 1



The best part about this summer orzo salad with zucchini is that the orzo can be made the day before or hours before you serve it (to minimize prep time and maximize social time...bc it's finally summer)!! The orzo can be substituted with couscous, farro, or wheatberries! Just be sure the amount yields 3 cups cooked.

Ingredients

- 1 1/2** cups orzo or couscous (or whatever grain you have on hand.)
- kosher salt & pepper to taste
- 1** jar not just pasta sauce, blended
- 1** cup crumbled feta, divided
- 1/2** cup coarsely chopped dill, divided
- 1/2** cup torn basil, divided
- 2** small-medium zucchini, quartered and thinly sliced on the bias
- 1** can garbanzo beans, rinsed and drained
- 1** Tbsp extra virgin olive oil

Process

1

Cook your orzo per the back of the box until al dente. Drain and rinse with cold water to stop the cooking process. Proceed with the recipe as follows or place the orzo in the fridge overnight if doing this ahead!

2

Add the rinsed orzo to a large bowl, and pour the blended not just pasta sauce on top. Stir with a spatula to fully combine. Add half of the feta, half of the dill, half of the basil, the zucchini, and the garbanzo beans and stir until fully incorporated.

3

Transfer to a serving bowl or platter and garnish with remaining dill, basil, feta, and drizzle with extra virgin olive oil.