



# ORZO SALAD

## EQUIPMENT:

COLANDER  
LARGE POT  
LARGE MIXING BOWL  
KNIFE & CUTTING BOARD

## INGREDIENTS:

1 CUP ORZO PASTA  
2 QUARTS WATER  
1 MED. DICED ZUCCHINI  
1 MED. DICED TOMATO  
1 MED. ONION SLICED

1 MED. DICED CUCUMBER  
2 OZ. BALSAMIC VINEGAR  
2 OZ. OLIVE OIL  
6 OZ. HHF TAPENADE  
FRESH CHOPPED DILL  
SALT & PEPPER

## METHOD:

### FIRST

BRING THE WATER TO A BOIL AND ADD THE ORZO. COOK FOR 8-10 MINS. OR UNTIL TENDER. DRAIN IN THE COLANDER AND ADD A TBL. OF OIL AND STIR UNTIL THE ORZO HAS COOLED. REFRIGERATE FOR LATER.

### SECOND

CUT ALL OF THE VEGETABLES AND TOSS TOGETHER IN THE MIXING BOWL. ADD THE PASTA AND THE OIL AND VINEGAR AND MIX. NEXT ADD THE TAPENADE AND CHOPPED DILL. SEASON AND MIX UNTIL WELL COMBINED. SERVE COLD AND ENJOY.