

## Chicken and Veggie Orzo Salad

1/2 lb orzo pasta 2 TBSP olive oil 1 cup baby spinach, shredded <sup>1</sup>/<sub>4</sub> cup roasted red peppers, chopped 1/4 cup black olives, chopped 1 jar (7 oz) artichoke hearts, in brine, drained and chopped 2-4 green onions or parsley stems, chopped 1 orange bell pepper, chopped <sup>1</sup>/<sub>2</sub> crown broccoli or cauliflower, cut into small florets or 1 small zucchini, chopped 1–2 TBSP capers (in brine),

drained

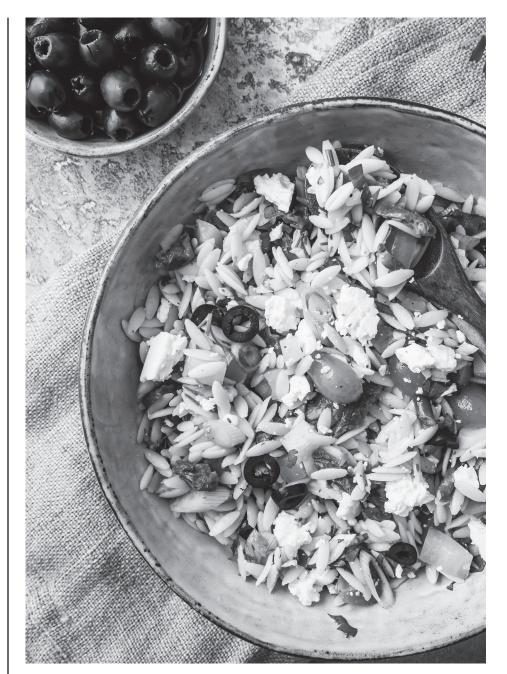
1 lb chicken breast, cooked and cooled, chopped

## Dressing

- 1 TBSP lemon juice
  1 teaspoon Dijon mustard
  ½ teaspoon dried thyme (rubbed)
  ½ teaspoon dried oregano (rubbed)
  1 clove garlic
  Pinch Kosher salt
  Dinch black perper
- Pinch black pepper
- 1/2 cup fresh basil leaves
- $\frac{1}{2}$  cup olive oil
- 1⁄4 cup red wine vinegar

## Garnish

 $\frac{1}{2}$  cup feta cheese, crumbled



- 1. Cook orzo according to package directions. Drain, rinse, cool.
- 2. In a large bowl, combine orzo and olive oil. Toss until orzo is well coated. Add all vegetables and stir to combine. Set aside.
- In a blender combine all dressing ingredients except olive oil. Start blender on low and slowly add olive oil until dressing is emulsified. Pour dressing over orzo mixture and stir to combine.
- 4. To serve garnish with crumbled feta.



Recipe from the Red Oaks Garden Club.