



## Lemon Orzo Salad

### INGREDIENTS

1 cup Gustare Vita organic orzo  
1 tbsp Gustare Vita olive oil  
½ cup bottled Greek vinaigrette salad dressing  
1 tbsp lemon zest  
⅓ cup fresh lemon juice  
3 lemon slices, for garnish  
1 medium English cucumber, cut lengthwise and sliced 1/4-in. thick  
1 cup halved cherry tomatoes  
1 (15.5-oz.) can Hy-Vee no salt added garbanzo beans, drained and rinsed  
1 (4-oz.) container Soirée traditional feta cheese crumbles  
½ cup chopped fresh basil  
⅓ cup chopped fresh mint  
⅓ cup lemon segments  
⅓ cup thinly sliced red onion  
¼ cup Hy-Vee pitted Greek Kalamata olives, drained  
Coarsely ground Hy-Vee black pepper, for garnish

### PREPARATION

- 1** Cook orzo according to pkg. directions. Drain; transfer to a small rimmed baking pan. Drizzle with oil; toss to coat. Set aside to cool.
- 2** Whisk together vinaigrette, lemon zest and lemon juice in a small bowl; set aside.
- 3** Heat a medium nonstick skillet over high heat, if desired for garnish. Add lemon slices; cook for 1 to 2 minutes or until lemon slices are heated through and slightly charred on one side. Remove lemon slices; cut into quarters.
- 4** Place orzo, cucumber, tomatoes, garbanzo beans, feta, basil, mint, lemon segments, red onion and olives in a large bowl. Drizzle with vinaigrette mixture; toss to coat. Season to taste with black pepper. Garnish with charred lemon pieces.

### NUTRITION FACTS

Calories: 280  
Total Fat: 13g  
Saturated Fat: 4g  
Trans Fat: 0g  
Cholesterol: 15mg

Sodium: 530mg  
Carbohydrates: 32g  
Fiber: 6g  
Sugar: 4g  
Protein: 9g