



THE CHEESE LADY | FAVORITE RECIPES



ORZO AND FETA CHEESE SALAD



SERVINGS



OVEN



15 MINUTES

ITEMS NEEDED

- Small Pot
- Large salad bowl
- Stirring Utensils

INGREDIENTS

- **3 CUPS** Cooked orzo, cooled
- **6 OZ** Sheep milk feta cheese
- **1** Medium tomato, cored and chopped
- **1** Medium roasted red pepper, chopped
- **1/3 CUP** Sliced, pitted kalamata olives
- **1/2 CUP** Chopped fresh basil
Onion
- **3 TBSP** Olive oil
- **1 1/2 TSP** White wine vinegar
- **1/4 TSP** Black Pepper

DIRECTIONS

1. Bring water to boil in a small pot and add orzo, let cool.
2. Spoon orzo into large salad bowl. Stir in sheep milk feta cheese, tomato, red pepper, olives and basil.
3. Whisk together oil, vinegar, black pepper, and salt to taste in small bowl until well combined. Pour over salad, stirring until well mixed.

NOTE: If the orzo is hot the cheese will melt and the salad will be creamy. This salad can be made in advance and chilled but bring to room temperature for serving.

PER SERVING:

- **290** Calories
- **32G** Carbohydrate
- **8G** Protein
- **15G** Fat
- **2G** Fiber
- **10MG** Cholesterol
- **450MG** Sodium



Photo courtesy of Brian P. who tested the recipe.

"Simple and left room for the meat!"