

Orzo Salad Recipe

Ingredients

- 2 Cups orzo
- 4 Cups water
- 1 bunch leafy greens (spinach, kale, chard)
- 1/3 bunch fresh dill
- 2 sprigs of mint
- 1 Cup cooked garbanzo beans
- 4 green onions, thinly sliced
- 4 radish, chopped
- ¼ Cup feta cheese, crumbled
- Vinaigrette (teacher choice)

Directions

1. Bring water to a boil and add 3 pinches of salt. Add orzo and cook until soft. Strain orzo and set aside.
2. Tear leafy greens, dill, and mint into small pieces.
3. In a large mixing bowl, toss together orzo, greens, dill, mint, beans, green onions, radish, and cheese. Drizzle with vinaigrette and toss to combine.
4. Serve and enjoy!

Chef's Choice: Any seasonal vegetables can be used! Use your favorites!