



Tomato, Cucumber & Herb Orzo Salad

Use up all those summer cucumbers, tomatoes and fresh herbs in your garden or from the Farmers' Market!

Active Time: 10 minutes

Total Time 20 minutes

Yield: 6 – 8 servings

Ingredients:

2 cup Orzo (you can substitute with pasta, on a bed of lettuce, or grilled or spiraled squash)
1/2 teaspoon *HH Lemon Basil Seasoning Salt*, or sea salt
2 cucumbers, sliced into rounds
2 large tomatoes, sliced into small sections
1 Tablespoons finely chopped Mint
1 Tablespoons finely chopped Basil
2 Tablespoons finely chopped Parsley
1/3 cup Olive Oil (or *HH Herbs de Moraga*)
2 Tablespoons White Wine Vinegar (or *HH Rose Petal Vinegar*)
Fresh Lemon juice of 1/2 a lemon
Ground pepper to taste

1. Cook Orzo according to directions. Drain and Set aside to cool to room temp.
2. Combine olive oil and vinegar in a large salad bowl.
3. Add cucumber and tomato, salt & pepper to bowl. Toss in oil and vinegar.
4. Add fresh chopped herbs. Toss.
5. Add cool Orzo and lemon juice; gently toss to coat all the pasta.
6. Taste and season with additional salt or pepper if necessary.

Chef's note: You can add a protein like sliced chicken breasts, grilled tofu or thinly sliced flank stake for a more hearty meal.

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