

Lemon Basil Orzo

Ingredients

- 1 cup dry orzo pasta (uncooked)
- 2 large garlic cloves, minced
- zest from one medium lemon
- 2 tablespoons fresh lemon juice
- 1/3 cup olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon cracked pepper
- 1 cup basil, shredded and packed tight
- 3-4 cups diced veggies of choice, such as: cucumbers, tomatoes, arugula, spinach, asparagus, bell peppers
- Optional: feta, parmesan, or goat cheese

Nutrition Tip: Serve this veggie rich pasta with a protein like tofu, chicken, shrimp, or garbanzo beans for a complete meal.



Directions

1. Cook orzo according to package directions. Rinse to cool.
2. To make the dressing, combine garlic, lemon zest, lemon juice, oil, salt and pepper in a small bowl or jar and mix well.
3. Chop your veggies of choice, set aside.
4. Place cooled orzo into a bowl and toss with the dressing and any additions you like. Taste and add salt as needed. Enjoy!

Recipe adapted from www.feastingathome.com

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