

The Everyday Kitchen

Orzo and Green Vegetables Salad - *serves 10-12*

Ingredients

1 Box Orzo Pasta
1 Head Broccoli, cut into florets
2 Zucchini, grated with skin on
1 16 Oz bag Frozen Peas, thawed
5 oz Soft Chevre Cheese, crumbled
1/2 c Fresh Basil, roughly chopped
Olive Oil
Salt and Pepper

Cook orzo according to package instructions. Drain pasta, toss with olive oil, and let cool slightly for a few minutes. Meanwhile, steam the broccoli in a saucepan with 1" of water for 5-7 minutes, or until just tender and still bright green. Add the warm orzo to a large mixing bowl and stir in the goat cheese so that it melts and coats the pasta. Add the peas, grated zucchini, broccoli florets, and basil. Drizzle liberally with about 1/4 cup olive oil and season well with salt and pepper. Serve cold or at room temperature.

Nutrition Information (Approximate Values): 245 Calories, 7g Fat, 12g Protein, 5g Fiber, 51g Carbohydrates