
Grilled Vegetable Orzo Salad

Sendik's Fine Food

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 10

Preparation Time: 15 minutes

Start to Finish Time: 30 minutes

1 cup tricolor orzo

1/2 red pepper, grilled and diced

1/2 yellow pepper, grilled and diced

1/2 orange pepper, grilled and diced

1 yellow squash, grilled and diced

1 green zucchini, grilled and diced

1/2 red onion, grilled and diced

1/2 pound asparagus, grilled and sliced

salt and pepper, to taste

ITALIAN DRESSING

6 tablespoons sun-dried tomato, diced

6 tablespoons green onion, diced

1 teaspoon garlic, minced

1/2 cup vinegar

2 tablespoons dijon mustard

2 tablespoons grated parmesan cheese

1 teaspoon dried basil

1 teaspoon sugar

1 1/2 cups extra virgin olive oil

Prepare the orzo according to the directions on the package. Drain and cool.

Prepare the peppers for grilling by slicing them in half and removing the seeds. Slice the squash and zucchini in half the long way, and slice the red onion in half through the ends. Snip the bottom ends off the asparagus. Mist the vegetables with olive oil and season with salt and pepper. Grill at medium high heat. Close grill cover to capture the smoke flavor. Cool the vegetables.

Prepare the salad dressing by mixing in a bowl or a food processor the sun-dried tomato, green onion, garlic, vinegar, dijon mustard, parmesan cheese, dried basil and sugar. Add the olive oil in a slow and steady stream while whisking or running the food processor until well blended.

Once the vegetables are cool, dice them into bite size pieces. Mix with the cooked orzo and the grilled vegetables. Add just enough of the Italian dressing to coat the orzo and vegetables.

Serving Ideas: Serve as a great picnic side dish.

Salads/Side Dishes