

Spinach and Orzo Salad

Serving Size: eight (8)

Ingredients:

3 T olive oil
2 cloves garlic, thinly sliced
juice and zest of 1 lemon
¼ t salt
¼ t freshly ground black pepper
4 oz baby spinach leaves
1 lb cooked orzo
1 c pitted Kalamata olives, roughly chopped
4 oz chopped feta or haloumi cheese
¼ c red onion, thinly sliced
¼ c fresh mint leaves, finely chopped

Directions:

In a small pan, warm oil over medium-low heat.

Sauté garlic until lightly golden, 1 to 2 minutes. Transfer garlic and whatever oil remains in the pan to a bowl.

Add 3 T juice, 2 t zest, salt and pepper; whisk to combine. Add spinach and toss lightly. Add orzo, olives, cheese, onion and mint. Toss to combine and serve.

Measurement Key

T=tablespoon; t=teaspoon; c=cup; lb=pound; oz=ounce; pt=pint

