

FROM THE KITCHEN OF...



WHIPPED FETA ORZO PASTA SALAD

INGREDIENTS

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| 1 | POUND | WHIPPED FETA |
| 1 | CUP | ORZO PASTA, DRY |
| 3/4 | CUP | CHERRY TOMATOES |
| 3/4 | CUP | CUCUMBER, ENGLISH |
| 3/4 | CUP | SWEET PEPPERS |
| 1/2 | CUP | RED ONION |
| 1/2 | CUP | KALAMATA OLIVES |
| 1 | TBS. | PARSLEY, FRESH |
| .5 | OZ | EVOO |
| .3 | OZ | LEMON JUICE |
| 1 | TBS. | B&P SPG SEASONING |
| .3 | OZ | KALAMATA OLIVE JUICE |

SERVINGS:

4-6 SERVINGS

TIME TO PREP:

20 MINUTES

COOK TIME:

0 MINUTES

DIRECTIONS

- PREPARE THE ORZO ACCORDING TO PACKAGE DIRECTIONS.
- WHILE THE PASTA IS COOKING CHOP YOUR VEGETABLES.
- ONCE THE ORZO IS AL DENTE, DRAIN. WHILE THE ORZO IS STILL WARM STIR IN THE WHIPPED FETA.
- TOSS CHOPPED VEGETABLES IN EVOO, LEMON JUICE AND SEASON WITH B&P SPG AND OLIVE JUICE.
- TOSS VEGETABLES WITH ORZO OR SERVE THE VEGGIES ON A BED OF PASTA!

TIPS & TRICKS

- ✓ MAKE IT YOUR OWN BY SELECTING YOUR FAVORITE VEGGIES. DON'T LIKE OLIVES? BANANA PEPPERS ARE A GREAT ALTERNATIVE.
- ✓ CRUMBLED FETA CAN BE SUBSTITUTED FOR WHIPPED FETA, BUT WE LOVE THE CREAMINESS THAT YOU GET FROM THE WHIPPED FETA.