

FROM THE KITCHEN OF...



WHIPPED FETA ORZO PASTA SALAD

INGREDIENTS

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.**
- ✓ **CRUMBLLED FETA CAN BE SUBSTITUTED FOR WHIPPED FETA, BUT WE LOVE THE CREAMINESS THAT YOU GET FROM THE WHIPPED FETA.**