

Darlene Ballard's Lemon Orzo Salad
Darlene Ballard, Closing Officer Team Leader

This Potluck fave is designed for a crowd, so make sure to scale down significantly if you're just making it for dinner. Adding fresh herbs to the finished product is also a nice touch. I like basil if I have it on hand. Don't forget to scrub the veggies!

Ingredients:

- 2 boxes Orzo
- 4 Lemons
- 2 cups Extra Virgin Olive Oil
- Salt and Pepper to Taste
- 1 pint grape tomatoes
- 1.5 cups finely shredded parmesan
- 2 Zucchini

1. Cook Orzo according to package instructions then rinse with cold water. Pat dry with paper towels if you're in a rush.
2. In your serving bowl, zest and juice the lemons. Add a cup of olive oil and salt and pepper. Whisk.
3. Dice zucchini, then combine with orzo in the serving bowl. Stir together and take this opportunity to add more salt and pepper if needed. Add more oil if not well-coated.
4. Cover and refrigerate for at least a few hours, preferably overnight.
5. Halve the tomatoes and add to the salad, along with the parmesan. Drizzle remaining oil until desired amount, stirring as you go.
6. Serve immediately.