

***Libby-Loo’s Orzo Salad***

1 Box Orzo Pasta

1/2 cup Balsamic Vinegar

1/2 extra-virgin olive oil

1/2 cup chopped walnuts or pine nuts

1 cup chopped fresh spinach

1 jar sun dried tomatoes (chopped)

1 large purple onion (chopped)

crumbled feta cheese

Cook orzo according to the directions on the box.

Drain and cool.

mix all of the red wine vinegar, olive oil, nuts,

spinach, tomatoes, and onion with pasta.

refrigerate.

mix in feta cheese right before serving.

Notes:

This pasta is even better the next day.

This recipe makes a lot of pasta.

If you’re only serving a few people cut in half.

This is excellent with shrimp, chicken, beef,

or crab meat mixed in.

***Enjoy!***

Recipe by: Libby Garrett

*www.thewelltendednest.com*