

Greek Orzo Salad Recipe: The Perfect Summer Snack

Written by Kai Neighbors

Last summer in a quaint deli in Martha's Vineyard, I discovered the most wonderful Greek Orzo (pasta) Salad. When I got home I made it my mission to recreate the recipe. This version I have for you is now one of my family's favorite light summer dishes. You can make a large quantity and keep it in the fridge for an easy go-to snack.



Image via My Baking Addiction

Greek Orzo Salad Recipe

(recipe adapted from [My Baking Addiction](#))

Greek Dressing

½ cup olive oil
2 cloves fresh garlic; finely chopped
1 ½ teaspoon dried oregano
1 ½ teaspoon dried basil
1 teaspoon pepper
1 teaspoon kosher salt
1 teaspoon onion powder
1 ½ teaspoon Dijon-style mustard or whole grain mustard
½ cup red wine vinegar

Dressing Directions: Place all ingredients into a Tupperware container, secure the lid and shake until well blended.

Salad Ingredients

1 ½ cups uncooked orzo pasta
½ cup red grape tomatoes; halved

½ cup yellow grape tomatoes; halved
1 cucumber, seeded and chopped
1/4 red onion; chopped
1/2 red bell pepper; chopped

½ yellow bell pepper; chopped
1/2 green bell pepper
1 cup crumbled reduced-fat feta cheese
2 cans large pitted black olives, drained

Salad Directions:

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.
2. In large bowl combine pasta, tomatoes, cucumber, red onion, bell peppers and olives. Toss with dressing. Fold in the crumbled feta softly into the mixture. Chill for at least one hour in refrigerator.

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Enjoy!

