

## Orzo Pasta Salad

*Orzo pasta salad is a refreshing dish perfect for summer with vibrant vegetables, fresh herbs, and a tangy vinaigrette. It's a flavorful side dish that is perfect for picnics, barbecues, or a quick and healthy lunch.*

**Yield:** 8 servings

**Serving Size:** 1 cup

### Ingredients:

#### Vinaigrette Dressing

- 1/3 cup olive oil
- 3 Tbsp white wine vinegar
- 1/2 Tbsp Dijon mustard
- 1 clove garlic, minced
- 1/2 tsp dried basil
- 1/4 tsp salt
- 1 Tbsp honey

#### Pasta Salad

- 1 1/2 cups uncooked orzo pasta
- 1 cup frozen corn
- 1 red bell pepper
- 1 yellow bell pepper
- 2 roma tomatoes
- 1/2 red onion
- 3/4 cup dried cranberries
- 1/4 cup fresh chopped parsley
- 1/4 tsp salt

### Instructions:

1. For the vinaigrette dressing, whisk together the olive oil, white wine vinegar, Dijon mustard, minced garlic, basil, salt, and honey in a medium bowl until smooth. Set it aside.
2. Cook the orzo according to the package instructions. Add the frozen corn to the boiling water in the last 3 minutes of cooking. Drain in a colander and rinse briefly with cool water.
3. Prepare the vegetables by dicing the bell peppers and tomatoes. Finely dice the red onion, measure out the dried cranberries, and chop the parsley.
4. Add the pasta and corn to a large bowl and add the chopped vegetables, parsley, and cranberries.
5. Stir the vinaigrette again and pour the dressing over the pasta salad along with 1/4 teaspoon of salt. Toss all ingredients together so that everything is evenly coated. Serve immediately or refrigerate until ready to eat.

Per serving: Calories 239 kcal, Carbohydrates 35.9 g, Protein 8 g, Sat Fat 1.5g, Sodium 179.3 mg, Added Sugars 0g

This recipe from: <https://www.budgetbytes.com/orzo-pasta-salad/>

