

Orzo Salad with Artichokes & Feta

Ingredients

- 1 cup uncooked orzo
- 2 cups prewashed baby spinach, chopped
- ½ cup chopped drained oil-packed sun-dried tomato halves
- 3 Tbsp chopped red onion
- 3 Tbsp chopped pitted Kalamata olives
- ½ tsp freshly ground black pepper
- ¼ tsp salt
- 1 (6-oz) jar marinated artichoke hearts, undrained
- ¾ cup (3 oz) feta cheese, crumbled and divided



Preparation

1. Cook the orzo according to package directions, omitting salt and fat
2. Drain and rinse with cold water
3. Combine orzo, spinach, sun-dried tomato, onion, olives, pepper and salt in a large bowl
4. Drain artichokes, reserving marinade
5. Coarsely chop artichokes, and add with about 2 tablespoons reserved marinade and ½ cup feta cheese to orzo mixture, tossing gently to coat
6. Sprinkle each serving with remaining feta cheese