

Lemony Orzo Pasta Salad with Cucumber and Feta

Ingredients:

1 ½ cups dry orzo pasta
2 tbl. olive oil, or just enough to lightly coat the pasta
Juice and zest of 1 lemon
1 large English cucumber, seeded and chopped
1 tbl. fresh mint, finely chopped
1 tbl. fresh parsley, finely chopped
½ cup feta cheese, crumbled
Kosher salt and freshly ground black pepper, to taste

Cook the orzo al dente according to package directions. Drain the pasta, let cool for a couple of minutes, and toss with the olive oil, lemon juice and zest, cucumber, herbs and feta. Season with salt and pepper, to taste. Serve chilled or at room temperature. Can be made up to a day in advance and kept in the refrigerator.

Cook's Note: This salad can handle the addition of other ingredients – cooked shrimp, chickpeas, green peas, olives, cooked chicken... Experiment and have fun.

Credit: Fork Knife Swoon