# orzo salad with lemon, feta and pine nuts

## Family Chef: Tim McMahon

#### Ingredients:

* 1/4 C olive oil
* 1 1/2 tsp of minced garlic
* 1/2 tsp dried oregano
* 1/2 tsp kosher salt or to taste
* 1/8 tsp pepper
* 1/4 c sugar
* 1 c orzo
* 1/4 c pine nuts
* 1/4 c golden raisins
* 3 tbsp finely chopped pitted black olives
* 3 tbsp chopped red onion
* 1/4 c sliced thin fresh basil
* 2 oz feta cheese, drained and crumbled

#### Instructions:

1. Whisk together olive oil, lemon juice, garlic, oregano, salt, pepper, and sugar in a small bowl and set aside.
2. Cook orzo with salted water stirring occasionally, 8 to 10 minutes.
3. Heat pine nuts in a dry skillet over medium to low heat. Shake until toasted, about 5 minutes.
4. Drain orzo and transfer to medium bowl. Add the dressing to hot pasta. Let cool at room temperature. Stir occasionally.
5. Add the pine nuts, raisins, olives, red onion, and basil. Stir to combine. Add feta and toss lightly. Adjust seasonings to taste.

#### Note:

Can be made 6 to 8 hours ahead. Cover and refrigerate then bring to room temperature and adjust seasonings