

Greek Orzo Salad

tasteofhome



Tart and refreshing, this side salad is a big hit at Judy Roberts' Las Vegas, Nevada home. With all the tasty toppings—including red onion, tomatoes, olives, feta cheese and a zesty dressing—you'd never know it has just 7 grams of fat. "Tiny pasta called orzo gives it extra interest," Judy notes.

8 Servings Prep: 15 min. + chilling

Ingredients

- 1 cup uncooked orzo pasta
- 6 teaspoons olive oil, *divided*
- 1 medium red onion, finely chopped
- 1/2 cup minced fresh parsley
- 1/3 cup red wine vinegar
- 1-1/2 teaspoons dried oregano
- 1 teaspoon salt
- 1/2 teaspoon sugar
- 1/8 teaspoon pepper
- 2 large tomatoes, seeded and chopped
- 1 medium cucumber, peeled, seeded and chopped
- 12 pitted ripe *or* Greek olives, halved
- 1/2 cup crumbled feta cheese

Directions

- Cook orzo according to package directions; drain. In a large serving bowl, toss orzo with 2 teaspoons oil.
- In another bowl, combine the onion, parsley, vinegar, oregano, salt, sugar, pepper and remaining oil; pour over orzo and toss to coat. Cover and refrigerate for 2-24 hours. Just before serving, gently stir in tomatoes, cucumber, olives and cheese. Yield: 8 servings.