

Minted Squash-Orzo Salad



Recipe courtesy of Claire Robinson

From: Food Network Magazine

Level: Easy

Yield: 8 servings

Total: 30 min

Prep: 15 min

Cook: 15 min

Ingredients:

Kosher salt

1 1/2 cups orzo pasta

4 tablespoons garlic-flavored olive oil

1 large yellow squash, quartered lengthwise and thinly sliced

Freshly ground pepper

6 ounces crumbled feta cheese (about 1 1/4 cups)

3/4 cup fresh mint leaves, chopped, plus more for topping

Directions:

1 Bring a large pot of heavily salted water to a boil over medium heat. Stir in the orzo and cook as the label directs. Drain in a colander and rinse under cold water until cool. Drain, shake off the excess water and transfer to a large bowl.

2 Meanwhile, heat 2 tablespoons garlic olive oil in a large skillet over medium-high heat. Add the squash, season with salt and pepper and cook, stirring occasionally, until it begins to brown, about 4 minutes. Remove from the heat and cool to room temperature.

3 Add the squash to the bowl with the orzo. Stir in three-quarters of the feta, the mint, the remaining 2 tablespoons garlic olive oil, and salt and pepper to taste. Top with the remaining feta and more mint.



Photograph by Yunhee Kim

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