
Vegetable Orzo Pasta Salad

Description

This is a great side dish for parties or for your Thanksgiving feast.

Total time: 40 min Yield: 12 Servings

Ingredients

18 cup water
salt
16 oz orzo pasta
2 cup asparagus (ends trimmed and cut into small rounds, keep tips whole)
2 cup zucchini (small diced)
2 cup broccoli florets (small diced)
3 clove garlic (minced)
1 cup red pepper (small diced)
1 cup cherry tomatoes (quartered)
2 lemons (large; zested)
1 cup parmesan cheese (freshly grated)
1 cup pesto
pepper

Prep Time: 40 min Total Time: 40 min

Instructions

Fill a large stockpot with water and bring to a boil, add salt to taste. Next add the orzo to the boiling water and cook for 5 minutes. After 5 minutes add the asparagus, zucchini, broccoli, garlic, red and yellow peppers, to the pasta and cook for an additional 3 minutes. Drain pasta and vegetables into a strainer. In a large bowl mix the cooked pasta and vegetables along with the tomatoes, lemon zest, Parmesan cheese and pesto. Season with salt and pepper to taste. Serve warm, room temperature or cold. This is a great side dish for parties or for your Thanksgiving feast.

Recipe brought to you by:

Chef Ryan Covert

Source:

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