

Summer Orzo Salad

Ingredients

- 1 pound orzo
- ½ cup (¼ cup plus ¼ cup) olive oil
- 2 generous cups fresh arugula
- ¾ cup crumbled feta cheese
- ½ cup dried apricots, chopped
- ½ cup fresh basil leaves, torn
- ¼ cup toasted pine nuts, cooled (or more)
- 3 tablespoons lemon juice (about the juice of one lemon)
- Salt and pepper, to taste

Directions

Cook the orzo as directed on the package. Drain and put onto a cookie sheet. To prevent sticking, drizzle it with ¼ cup of the olive oil (reserving the other ¼ cup for later), toss, spread out, and set aside to cool. If cooking the orzo ahead, store in in a closed container in the refrigerator after it has cooled completely. When you're ready to make the salad, simply transfer the orzo to a large bowl and toss gently with the other ingredients.