

# CHRISTMAS ORZO SALAD

*IF:Gathering, December 2020*

*Original recipe by Giada de Laurentiis*

**\*VEGETARIAN**

## Ingredients

- 1 pound orzo pasta
- 2 tbsp olive oil
- 2 cups fresh arugula
- 3/4 cup crumbled feta cheese
- 1/2 cup dried cranberries
- 1/4 cup fresh basil leaves, torn
- 1/4 cup toasted pine nuts

## For the dressing:

- 1/4 cup olive oil
- 3 tbsp freshly squeezed lemon juice
- 1 tsp kosher salt
- 1/2 tsp black pepper

## INSTRUCTIONS

1. Bring a large pot of salted water to a boil over high heat. Add the orzo and cook until tender but still firm to the bite, stirring occasionally, about 8 to 10 minutes.
2. Drain orzo and spread pasta on a large cookie sheet. Drizzle the orzo with 2 tablespoons olive oil, toss, spread out, and set aside to cool.
3. Once the orzo is cool, transfer to a large bowl and add the arugula, feta, dried cranberries, basil, and pine nuts. Toss to mix everything together.
4. In a small bowl, whisk the olive oil, lemon juice, salt, and pepper together.
5. Pour dressing over salad, starting with just half, and adding more, as needed. Season with additional salt and pepper.
6. *Tip: This salad gets better as it sits, so feel free to mix it up a few hours ahead, and then leave it at room temperature until serving.*

FOR TO US A CHILD IS BORN, TO US A SON IS GIVEN; AND THE GOVERNMENT SHALL BE UPON HIS SHOULDER, AND HIS NAME SHALL BE CALLED WONDERFUL COUNSELOR, MIGHTY GOD, EVERLASTING FATHER, PRINCE OF PEACE.

ISAIAH 9:6