

RONNIE B.'s GREEK ORZO SALAD

DRESSING:

1/4 cup fresh dill, minced

1 medium clove garlic, minced

2 Tbsp each: fresh lemon juice, fruity olive oil

1 Tbsp red wine vinegar

1/3 tsp salt, if needed (I leave it out)

SALAD:

1 large ripe tomato, shell only, cut into 3/8 inch dice

3 large scallions, cut into thin rings

3 1/2 oz feta cheese, cut into 3/8 inch dice

12 Kalamata olives, pitted and cut in thirds

2 cups cooked orzo, rinsed in cold water, tossed with 1 Tbsp olive oil, and chilled

(Note: For a group, I usually make 1 1/2 recipe amounts.

One cup of raw orzo makes 3 cups cooked, so that's helpful.)

INSTRUCTIONS:

Combine all dressing ingredients in a large bowl. Add all salad ingredients and toss to combine. Can be made one day in advance.