

Lemony Orzo Salad

Serves Four



Ingredients

For the Dressing

- ¼ cup fresh lemon juice
- ½ teaspoon kosher salt
- ½ teaspoon pepper
- ¼ cup olive oil

For the Salad

- 1 pound orzo, cooked
- 1 pound cooked shrimp, tails removed and cut into ½-inch pieces
- ¼ cup chives or scallions, finely chopped
- 4 cups baby spinach, shopped
- ½ cup sliced green, black or Kalamata olives
- 1 pint cherry tomatoes, halved
- 1 cup artichoke hearts, quartered
- ¾ cup feta cheese, crumbled
- Kosher salt and pepper to taste

Steps

1. Place all dressing ingredients into a large bowl and whisk well.
2. To the same bowl add the orzo, shrimp, chives, spinach, olives and tomatoes and toss well. Taste for seasoning. Transfer mixture to a serving bowl and top with artichoke hearts and feta cheese. Serve immediately or refrigerate (covered well) for up to one day.