simple greek orzo salad

featured product:
baby arugula

it's like a pasta salad and a green salad had a baby, and the result is even better than anyone imagined.

the lightly crunchy baby arugula is an awesome compliment to the orzo texture and mediterranean flavors—the perfect go-to salad for summer get togethers.

ingredients

16 oz dried orzo
1-2 handfuls **organicgirl baby arugula**
1 english cucumber, diced
? cup sundried tomatoes, chopped
½ cup black olives, sliced
? cup pickled onions
1 tbsp. italian seasoning
¼ cup olive oil
3 tbsp. red wine vinegar

directions

1. cook orzo according to package instructions for al dente. drain and rinse with cold water to stop the cooking process. transfer orzo to a large mixing bowl.
2. add organicgirl baby arugula, english cucumber, sun-dried tomatoes, black olives, and pickled onions to the bowl.
3. in a small bowl, whisk together EVOO, red wine vinegar, and italian seasoning until well combined.
4. pour dressing over the salad ingredients in the large mixing bowl; toss ingredients until everything is well coated.
5. serve chilled or at room temperature.