

# Orzo Pasta Salad

## PREP TIME

10 minutes

## TOTAL TIME

10 minutes

## AUTHOR

Chelsea Lords

## SERVINGS

6 Servings

*This orzo pasta salad is filled with fresh veggies and has a fresh lemon taste. Perfect for your next potluck!*



## COURSE

Salad



## CUISINE

American, Italian,  
Italian American



## Ingredients

3/4 cup uncooked orzo	1/2 cup corn
1/4 teaspoon grated lemon zest	1/2 cup red bell pepper chopped
3 tablespoons freshly squeezed lemon juice	1 small zucchini chopped
1 tablespoon olive oil	3 tablespoons olive oil
1/2 teaspoon salt	Salt and pepper
1/2 teaspoon minced garlic	1/2 cup cubed mozzarella
1 teaspoon honey	1/3 cup ribboned basil

## Instructions

Preheat the oven to 400 degrees F.

Cook orzo according to package directions. Drain and rinse with cold water; drain and place in a large bowl.

While orzo cooks, combine lemon zest, lemon juice, olive oil, oil, salt, garlic, and honey. Whisk until well combined.

Toss the corn, chopped red pepper, & chopped zucchini with olive oil and salt and pepper on a tray.

Cook for 20-25 minutes, flipping every 7-8 minutes in the preheated oven. (Cook until crisp tender)

Remove and allow to cool.

Toss completely cooled vegetables, completely cooled pasta, cubed mozzarella, and ribboned basil with the dressing and chill in the fridge until ready to enjoy.

Add salt and pepper to taste!

Enjoy!

<b>Nutrition Facts</b>	
Orzo Pasta Salad	
<b>Amount Per Serving</b>	
<b>Calories</b> 208	Calories from Fat 108
<b>% Daily Value*</b>	
<b>Fat</b> 12g	<b>18%</b>
Saturated Fat 3g	<b>15%</b>
<b>Cholesterol</b> 7mg	<b>2%</b>
<b>Sodium</b> 257mg	<b>11%</b>
<b>Potassium</b> 196mg	<b>6%</b>
<b>Carbohydrates</b> 20g	<b>7%</b>
Fiber 1g	<b>4%</b>
Sugar 4g	<b>4%</b>
<b>Protein</b> 6g	<b>12%</b>
<b>Vitamin A</b> 621IU	<b>12%</b>
<b>Vitamin C</b> 26mg	<b>32%</b>
<b>Calcium</b> 59mg	<b>6%</b>
<b>Iron</b> 1mg	<b>6%</b>
* Percent Daily Values are based on a 2000 calorie diet.	

Orzo Pasta Salad <https://therecipecritic.com/orzo-pasta-salad/>