

# Greek Orzo Salad

Enjoy this flavorful salad that is delicious as a main or side dish. It goes perfectly with anything you're cooking on the grill.

**Prep time: 15 minutes. Cook time: 15 minutes. Total time: 30 Minutes**

## Ingredients:

### Dressing:

- 3 tbsp red wine vinegar
- 2 tbsp fresh lemon juice
- 1/3 cup olive oil
- 1/2 tsp garlic powder
- 1 tsp dried oregano
- 1/2 tsp kosher salt

- 16 oz orzo pasta (wheat or gluten-free)
- 1/2 cup halved pitted kalamata olives (plus 2 tbsp brine)
- 1/3 cup red onion (diced)
- 3 cups from 1 large English cucumber (diced)
- 1 pint grape tomatoes (halved)
- 1 orange bell pepper (diced)
- 1/2 cup feta cheese (cubed)
- fresh oregano (optional)



## Directions:

1. Bring a large pot of salted water to a rolling boil. Add the orzo and cook according to package directions for al dente, adding an extra minute.
2. Drain and rinse under cold water, drain.
3. Meanwhile, in a large bowl, combine the dressing ingredients. Add the olives, red onion and brine from the olives and mix to combine.
4. Stir in the pasta with the cucumber, tomatoes and bell pepper and toss well. Taste for salt and adjust as needed.
5. Add the cheese just before ready to serve.

NUTRITION PER SERVING: Serving Size 3/4 cup / Calories 173kcal/ Protein 5g / Carbohydrate 5g / Dietary Fiber 1.5g / Sugar 2g/ Total Fat 6g / Sodium 112mg/Cholesterol 4mg. Weight Watchers Points: 5

Source: <https://www.skinnytaste.com/greek-orzo-salad/>