



Olive on Tap Herb Lemony Orzo Salad

Easy to make and filled with the best fresh and zesty flavors

INGREDIENTS: 12 ounces uncooked orzo (or any pasta shape) * 2 large handfuls fresh baby spinach, chopped * 1 15oz can chickpeas/ garbanzo beans) rinsed and drained * 1 English cucumber, diced * half a small red onion, diced * 1 cup roughly-chopped fresh basil leaves * 1 cup roughly-chopped fresh mint leaves * 1-2 lemons, zested and juiced * 1/4 cup **Olive on Tap Lemon Pepper Olive Oil** * 1/8 cup **Olive on Tap Lambrusco Vinegar** * sea salt and freshly-cracked black pepper, to taste * optional: 1/2 cup crumbled feta or goat cheese

Directions: Cook the pasta in a large stockpot of generously-salted water until al dente, according to package instructions. Drain pasta then rinse thoroughly in a strainer with cold water until the pasta is chilled. Transfer pasta to a large mixing bowl. Add the remaining ingredients to the mixing bowl (using cheese if desired). Toss until evenly combined. Taste, and season with a few generous pinches of salt and pepper, to taste. (I used about 1 teaspoon each of salt and pepper.) Also feel free to add in extra lemon juice if you'd like an extra-lemony salad.

Serve immediately. Or cover and refrigerate for up to 3 days.