

# Orzo Salad



Recipe courtesy of Giada De Laurentiis

Show: Everyday Italian | Episode: Beach Party



Level: Easy  
Total: 40 min  
Prep: 10 min  
Inactive: 20 min  
Cook: 10 min  
Yield: 6 servings  
Level: Easy

## Ingredients:

- 4 cups chicken broth
- 1 1/2 cups orzo
- 1 (15-ounce) can garbanzo beans, drained and rinsed
- 1 1/2 cups red and yellow teardrop tomatoes or grape tomatoes, halved
- 3/4 cup finely chopped red onion
- 1/2 cup chopped fresh basil leaves
- 1/4 cup chopped fresh mint leaves
- About 3/4 cup Red Wine Vinaigrette, recipe follows
- Salt and freshly ground black pepper

## Red Wine Vinaigrette:

- 1/2 cup red wine vinegar
- 1/4 cup fresh lemon juice
- 2 teaspoons honey
- 2 teaspoons salt
- 3/4 teaspoon freshly ground black pepper
- 1 cup extra-virgin olive oil

## Directions:

**1** Pour the broth into a heavy large saucepan. Cover the pan and bring the broth to a boil over high heat. Stir in the orzo. Cover partially and cook until the orzo is tender but still firm to the bite, stirring frequently, about 7 minutes. Drain the orzo through a strainer. Transfer the orzo to a large wide bowl and toss until the orzo cools slightly. Set aside to cool completely.



**2** Toss the orzo with the beans, tomatoes, onion, basil, mint, and enough vinaigrette to coat. Season the salad, to taste, with salt and pepper, and serve at room temperature.

## Red Wine Vinaigrette:

**3** Mix the vinegar, lemon juice, honey, salt, and pepper in a blender. With the machine running, gradually blend in the oil. Season the vinaigrette, to taste, with more salt and pepper, if desired.

**4** Yield: 1 3/4 cups