

Feta Orzo Salad with Frizzled Leek Vinaigrette

Serves: 6-8

Active time: 25 minutes

Total time: 35 minutes

1 ¼ cups orzo
Kosher salt, to taste
⅓ cup olive oil, plus more for drizzling
1 large leek, white and light green parts thinly sliced
1 teaspoon Dijon mustard
1 ½ lemons, zested and juiced
2 stalks celery, finely chopped
1 cup frozen peas, thawed
½ cup crumbled feta cheese
½ cup marinated artichokes, coarsely chopped
½ cup toasted almonds, coarsely chopped
½ cup green olives, coarsely chopped
¼ cup fresh dill, coarsely chopped
¼ cup fresh mint, coarsely chopped

In a large pot of heavily salted water, cook orzo according to package directions. Drain and rinse with cold water. Drizzle with olive oil and toss to avoid clumping.

In a large skillet, heat ⅓ cup oil over medium heat. Add leeks and cook until lightly golden brown and frizzled, 5 minutes. Remove with a slotted spoon and transfer to a paper towel lined plate. Let oil cool slightly, then transfer oil to a measuring cup or bowl.

To the leek oil, whisk in mustard, lemon zest, and lemon juice. Season to taste with salt and pepper.

In a large bowl, add cooked orzo, frizzled leeks, celery, feta, peas, artichokes, almonds, olives, dill, and mint. Toss with salad dressing. Season to taste with more lemon juice (if needed), salt, and pepper. Serve immediately or store in an airtight container for up to 5 days.