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## *Orzo Salad with Lemon and Herb Dressing*

Serves 4

- 8 oz. cherry tomatoes, halved
- 1/3 cup extra virgin olive oil
- 8 oz orzo or other tiny soup pasta
- 6 scallions, finely chopped
- 1/4 cup coarsely chopped mixed fresh herbs (I used basil and a small bit of dill)
- grated zest and juice of 2 lemons
- sea salt and freshly ground black pepper

Preheat the grill or broiler. Thread the tomatoes onto soaked wooden skewers with all the cut halves facing the same way. Sprinkle with a little olive oil, season with salt and pepper; and grill or broil for 1-2 minutes on each side until lightly charred and softened. (I just broiled them on a cookie sheet - just easier at the time).

Remove from heat and set aside while you cook the orzo. Bring a large saucepan of lightly salted water to a boil. Add the orzo and cook for about 9 minutes or until al dente. Drain well and transfer to a large bowl. Heat 2 tablespoons of the olive oil in a skillet, add the onions, herbs and lemon zest and stir fry for 30 seconds. Stir into the orzo, then add the grilled tomatoes, lemon juice, remaining olive oil, salt and pepper. Toss well and let cool before serving.

*Sweetnicks Notes: First made in July 2005. Refreshing, healthy, and easy. From [Grilling by Louise Pickford](#).*