

ORZO PASTA SALAD GRILLED ARTICHOKE

Rather than heat up a big pan of water to cook small pasta such as orzo you can just cover the pasta with water, add salt and cook it in the Combi steam oven. If your oven doesn't have a small-sized pan the orzo can be cooked in a pyrex or other ovenproof casserole dish. The grilled artichoke hearts can be found in the salad section at Whole Foods.

Ingredients

- 1 cup orzo pasta
- 1 cup of water or enough to cover the pasta
- 1 8 oz package grilled artichoke hearts, coarsely chopped
- ¼ cup finely chopped red onion
- ¼ cup minced Italian parsley leaves
- 2 cups mini heirloom tomatoes, quartered
- ¼ cup pine nuts, lightly toasted

Dressing

- ¼ cup olive oil
- 1 ½ tbsp golden balsamic or sherry vinegar
- 2 cloves garlic, minced

Preparation

Heat the Steam oven in the Steam mode, 212 degrees.

Place the pasta in a small solid oven-proof casserole and add enough water to cover and a pinch of kosher salt.

Place in the oven and cook for 12 - 15 minutes until tender. Drain if necessary, fluff with a fork, and combine with the remaining ingredients in a large shallow bowl.



Orzo Pasta Salad Grilled Artichokes

Combine the oil, vinegar, and garlic in a glass measuring cup. Add a pinch of sea salt and some freshly ground pepper. Add to the salad while the pasta is still warm so it absorbs the flavor.

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