

Orzo Pasta Salad

Orzo is unusual pasta in the shape of rice. It is added to stews and soups, but also makes a wonderful salad ingredient. This is pure Mediterranean!

250g orzo pasta

$\frac{1}{4}$ cup sundried tomatoes in oil

$\frac{1}{4}$ cup marinated artichoke hearts

$\frac{1}{4}$ cup green olives

2 tsp fresh thyme (or 1 tsp dried)

1 Tbsp balsamic vinegar

2 Tbsp oil (use the oil from the sun-dried tomatoes if you like)

2 tsp pomegranate molasses (or the juice of one lemon)

a handful of fresh parsley

1. Cook the orzo in plenty of salted water until *al dente* and no longer crunchy. Drain well.
2. Chop the sun-dried tomatoes, artichoke hearts and olives roughly.
3. Mix the vinegar, oil, thyme and molasses together.
4. Add the still warm pasta to the dressing along with the other ingredients. Stir well to combine, then stir through a big handful of finely chopped parsley.
5. Chill in the fridge before serving.

