

# ROSENTHAL OLIVE RANCH

## Summer Orzo Salad Rosenthal Style (twist)

### Ingredients:

- 4 Cups Chicken Stock
- One 16 oz Package Orzo Pasta
- 1 ½ Tablespoons Butter (or EVOO)
- ¼ Cup Rosenthal Arbosana EVOO (Extra Virgin Olive Oil)
- 1 ½ Teaspoon Minced Garlic (or Rosenthal Garlic Infused California Olive Oil)
- ½ Cup Grape Tomatoes; Sliced
- 1 Tablespoon Lemon Juice
- ½ Cup Sweet Red Pepper
- ¼ Teaspoon Red Pepper Flakes
- ¼ Cup Purple Onion; Diced Small
- 1 Cup Pine Nuts
- 1 Cup Kalamata Olives
- 1 Jar of Capers & Juice
- 10 oz Package Spinach Leaves; Chopped
- ½ Teaspoon Dried Basil
- ½ Teaspoon Thyme
- 12 oz. Feta Cheese

### Instructions:

1. Bring the chicken stock to a boil and add orzo pasta; cook until al dente (8-10 minutes)
2. Drain orzo pasta and toss with butter or EVOO to keep pasta from sticking together.

**Twist (optional):** Use 1/8 cup Garlic Infused California Olive Oil and 1/8 cup Basil Infused California Olive Oil instead of dried basil.

3. Add thyme and mix together with red pepper flakes.
4. Heat pine nuts in skillet until pine nuts turn golden brown.
5. Stir in Orzo pasta along with tomatoes, sweet red peppers, capers with juices, onion, kalamata olives, lemon juice, and feta cheese.
6. Serve warm or cold.

**Note:** Recipe is best served cold the next day. If served the next day, let the salad sit out at room temperature before serving so olive oil warms up a bit. EVOO will liquify after it warms up.