

## Orzo Pasta Salad with Roasted Vegetables

Serves 6-8 side servings

### **Ingredients:**

1 small eggplant diced into ½" pieces  
1 red bell pepper diced into ½" pieces  
1 yellow bell pepper diced into ½" pieces  
1 medium red onion diced into ½" pieces  
2 cloves garlic minced  
3 tablespoons olive oil  
1 ½ teaspoon kosher salt  
½ teaspoon ground pepper  
½ lb. orzo  
4 scallions sliced  
¼ cup toasted pine nuts  
12 oz. feta  
Large handful of torn basil leaves and flat leafed parsley

### **Dressing:**

1/3 cup lemon juice  
1/3 cup olive oil  
1 teaspoon kosher salt

Preheat oven to 400°

To make the dressing, add all three ingredients into a jar with a lid. Give it a vigorous shake and set aside.

On a parchment lined baking sheet toss the eggplant, bell peppers, red onion, and garlic with the olive oil, salt, and pepper. Spread out in a single layer and roast for 35/40 minutes. After 20 minutes flip the vegetables with a spatula to get an even color. Toss into a large bowl. While the oven is cooling down put the pine nuts on a ½ sheet and toast them in the oven for about 3-5 minutes. Pine nuts can burn quickly so keep an eye on them.

While the vegetables are roasting, bring a large, covered saucepan of salted water to a boil. Add the orzo and cook about 7 minutes, or until al dente. Drain and add

to the vegetables. Pour  $\frac{1}{2}$  the dressing over the mixture and combine. Set aside and let cool. When room temperature, toss in crumpled feta, scallions, torn basil and parsley, and toasted pine nuts. Serve with extra dressing on the side.

Adapted from Ina Garten