

Grilled Vegetable Salad with Orzo

Category: Salad

Servings: 4

Rating: 10

Source: Barefoot Contessa

Description:

This dish makes a great side salad for grilled chicken, pork, or seafood.

Ingredients:

Japanese eggplant	one medium, cut into 3/4" chunks
red bell pepper	one small, cut into 3/4" chunks
yellow bell pepper	one small, cut into 3/4" chunks
red onion	one small, cut into 3/4" chunks
olive oil	6 tablespoons, in all
Sea salt	to taste
pepper	to taste
garlic	3 cloves, minced coarsely
orzo	3/4 cup
lemon juice	from one medium lemon
lemon zest	from most of one lemon
green onion	2-4 scallions, chopped coarsely
feta cheese	1/4 lb, diced into 1/4" dice
pine nuts	2 tablespoons, toasted
basil	8-10 medium leaves, julienned

Instructions:

Toss the eggplant, bell peppers, and onion with 3 tablespoons of olive oil, sea salt, and pepper on a large baking pan. Roast in a pre-heated 425° oven for 20 minutes. Add the garlic and turn once with a spatula. Continue baking until the vegetables are crisped and browned, about 10 minutes more, or so.

Meanwhile, cook the orzo in boiling, salted water until tender, about 6 minutes. Drain and transfer to a large serving bowl. Add the roasted vegetables to the pasta, scraping all the liquid and seasonings from the roasting pan into the pasta bowl.

Whisk the lemon juice, lemon zest, salt, and pepper with 3 tablespoons of olive oil and pour over the pasta and vegetables. Mix and then let cool to room temperature. Mix in the scallions, pine nuts, feta, and basil, check the seasonings, and serve at room temperature. (A half and half mixture of creamy and good Balkan feta is great).