

Orzo Salad (GREEK OREGANO, THYME, CHIVES, PARSLEY)

½ pound orzo pasta
3 T. olive oil
2 T. red wine vinegar
1 t. Dijon mustard
1 t. fresh Greek oregano, chopped
1 t. fresh thyme leaves, chopped
1 t. fresh chives, chopped
½ t. salt
½ c. orange bell pepper, seeded and diced
½ c. onion, finely chopped
4 T. feta cheese, crumbled
12 Kalamata olives
2 T. fresh parsley, minced
4 T. fresh Greek oregano, chopped
½ C. Roma tomatoes, chopped
salt and pepper, to taste

Cook pasta in boiling water for 8 minutes, drain. Combine olive oil, vinegar, mustard, Greek oregano, thyme, chives and salt. Blend thoroughly and pour over warm pasta. Mix well and allow to chill in the refrigerator for about 1 hour. Add remaining ingredients and mix well. Serve chilled or at room temperature.