



CONVIVIVUM
URBAN FARMSTEAD

THIS CASSEROLE MUST BE REFRIGERATED. SERVE COLD.

*The recipe is provided below if you would like to recreate the meal.
(*Ingredients subject to change based on availability.)*

Italian Orzo Pasta Salad

INGREDIENTS

2 cups dry orzo
½ cup cherry tomatoes, halved
2 oz. salami, chopped
1 medium cucumber, peeled and chopped
¼ cup red onion, chopped
½ cup packed kale or spinach

Dressing:

¾ cup olive oil
¼ cup red wine vinegar
1 tsp garlic powder
1 tsp dried oregano
½ tsp onion powder
¾ tsp salt
½ tsp pepper
1 tsp lemon juice
1 tsp sugar

INSTRUCTIONS

1. Cook orzo in salted water according to the directions on package.
2. Drain and rinse with cold water until completely cool. Let drain very well.
3. In a medium mixing bowl, stir together everything to make the dressing.
4. Add well drained macaroni to a large mixing bowl with the cherry tomatoes, salami, cucumber, red onion, and kale/spinach.
5. Stir dressing again right before pouring it over top or everything. Toss mixture to evenly coat. Serve or store in the refrigerator. Best enjoyed within a couple of days.

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info@convivium-dbq.com

563.557.2900

2811 Jackson St. Dubuque, IA 52001

