

Grilled Vegetable Orzo Pasta Salad

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Cooking With Carolyn

Ingredients

Yield: 8 Servings

½ Pound Orzo Pasta
¼ Extra Virgin Olive Oil
1 Large (or 2 Small) Zucchini, sliced about ½ inch thick lengthwise
1 Large Summer Squash, sliced about ½ inch thick lengthwise
1 Medium Red Onion, sliced ½ inch rounds
1 Red Bell Pepper, cut into quarters
1 Orange Bell Pepper, cut into quarters
2 Teaspoons Grand Diamond Seasoning Lemon Pepper
2 Teaspoons Grand Diamond All Purpose Seasoning
1 Tablespoon Granulated Garlic
¼ Cup Fresh Basil, chopped
1 Cup Grape Tomatoes, cut into halves

Lemon Vinaigrette

½ Cup Fresh Squeezed Lemon Juice
½ Cup Extra Virgin Olive Oil
To Taste Kosher Salt
To Taste Black Pepper

Directions

Preheat a stovetop grill over medium-high heat. (**Note:** You can also use an electric grilling device or outside BBQ grill.)

Slice the vegetables as directed. In a large bowl, combine all of the vegetables and coat with olive oil and seasonings. Toss thoroughly.

Grill the zucchini and squash for about 4 to 5 minutes on each side. Grill the peppers and onions for about 6 to 8 minutes on each side. Next, whisk the lemon juice, olive oil, salt and pepper in a small bowl and set aside. Cook the orzo according to the manufacturer's directions. Drain and place into a large bowl. Immediately pour the lemon vinaigrette over the orzo while it's still warm and mix well.

Dice the grilled vegetables into bite size pieces and add them to the orzo along with the basil and tomatoes. Mix well. This dish can be served chilled or at room temperature.