EASY SQUASH ORZO SALAD

INGREDIENTS

- Juice of 2 lemons
- 2 tablespoons olive oil
- 1/2 teaspoon each salt and pepper
- 1/2 pound (1 cup dry) orzo pasta
- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 1 small yellow summer squash, small dice
- 8 scallions, sliced thinly

METHOD

In a medium bowl, mix lemon juice, 2 tablespoons olive oil, salt and pepper. Cook and drain orzo according to package directions. Add warm orzo to bowl and toss with dressing. Sauté squash, garlic and olive oil until squash softens. Add cooked squash and scallions to pasta, tossing to combine.

MAKE IT YOUR OWN

This simple recipe is easy to adapt for use throughout the summer harvest season. Sprinkle sliced cherry tomatoes and fresh herbs in with the scallions for bright flavor, or add eggplant, zucchini, onion or pepper to the sauté for a heartier dish. Add chicken, your favorite beans, Italian sausage or tofu to make it a meal. Want whole grains? Try cooked brown rice, farro or quinoa in place of the orzo pasta.

SERVES | 4-6