



## caprese orzo salad

What do you do when tomatoes aren't in season but you're craving the classic Italian Caprese Salad? Think inside the box, as in the box of year-round juicy and flavorful cherry tomatoes and the box of orzo pasta, tossed up with melt-in-your-mouth bocconcini and slivers of chopped sweet basil.

**SERVES: 6**

## ingredients

- 2 cups cherry tomatoes, halved
- 2 cups pearl (bite-sized balls) bocconcini cheese
- ¼ cup olive oil
- ¼ cup chopped fresh basil
- 1 small garlic clove, minced
- 1½ tsp kosher salt
- ¼ tsp freshly ground black pepper
- 1½ cups orzo
- 2 tbsp olive oil

## directions

1. In a medium bowl, gently stir together tomatoes, bocconcini, olive oil, basil, garlic, salt and pepper. Let stand at room temperature for 1 hour, allowing flavors to blend.
2. For the orzo, in a medium pot, bring water to a boil over high heat. Add the pasta and cook until tender. Drain well and place in a large bowl, allowing to cool for 20 minutes.
3. Add remaining 2 tbsp olive oil and tomato mixture to orzo, tossing to coat.



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