

Seasonal Eating



Greek Orzo with Roasted Vegetables

- 1/2 eggplant, cut into 1/2" cubes
- 1/2 red bell pepper, cut into 1/2" dice
- 1/2 yellow pepper, cut into 1/2" dice
- 1/2 small red onions, cut into 1/2" dice
- 1 clove garlic, minced
- 3 tablespoons olive oil
- 3/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1 1/2 tablespoons fresh lemon juice
- 1 1/2 tablespoons olive oil
- 1/4 teaspoon kosher salt
- 1/8 teaspoon black pepper
- 1/4 pound orzo pasta
- 2 green onions, chopped
- 1/4 cup pine nuts, toasted
- 1/2 cup feta cheese, cubed or lightly crumbled
- 4-5 leaves fresh basil, thinly sliced

In a large bowl, toss together the eggplant, red and yellow peppers, onion, garlic, olive oil, salt and pepper. Place on a baking sheet and roast at 425 degrees for about 30-40 minutes, stirring occasionally, until lightly browned and tender. Meanwhile, bring a saucepan of salted water to a boil and add orzo. Cook until just tender, about 7-9 minutes. Drain. Place in a large bowl and add roasted vegetables including any juices on the pan. In a small bowl, whisk together the lemon juice, olive oil, salt and pepper. Toss with the pasta and vegetables and let cool to room temperature. Add the green onions, pine nuts, cheese and basil. Toss and serve.