

ORZO PASTA SALAD



Our Orzo Pasta Salad is a vibrant and healthy addition to your school menu. It features tender orzo pasta mixed with colorful veggies like tomatoes, cucumbers, corn, and bell peppers. With chickpeas for protein and a light, zesty dressing with a touch of feta. It's a delicious and wholesome option students will love!






Ingredients:

- 1lb. Fully Cooked Tavolini Orzo **(New Item!)**
- 1/8 cup olive oil
- 2 oz. red onion
- 1 tsp. lemon juice
- 4 oz. tomatoes
- 4 oz. cucumbers
- 4 oz. corn
- 2 oz. bell pepper
- 2 oz. olives
- 4 oz. chickpeas
- 2 oz. low-fat feta cheese
- 1 tsp. fresh basil

Instructions:

1. Dice the red onion, tomatoes, cucumbers, bell pepper, and olives into small, uniform pieces.
2. In a large bowl, combine the Fully Cooked Tavolini Orzo with the olive oil and lemon juice. Toss gently to coat the pasta.
3. Add the diced red onion, tomatoes, cucumbers, corn, bell pepper, olives, and chickpeas to the orzo mixture.
4. Sprinkle in the low-fat feta cheese and fresh basil.
5. Mix all ingredients thoroughly until well combined.
6. Serve chilled.

Product	Description	Code #	Pack Size
 Tavolini® Fully Cooked Orzo	Fully cooked orzo pasta. <div>   </div>		2/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



SCAN TO VISIT OUR
GFS MICROSITE