

STRAWBERRY BROCCOLI ORZO SALAD

INGREDIENTS

LEMON VINAIGRETTE:

- 1 TABLESPOON LEMON JUICE
- 2 TABLESPOONS APPLE CIDER VINEGAR
- 2 TABLESPOONS OLIVE OIL
- 1 TEASPOON SUGAR

SALAD:

- 3/4 CUP ORZO PASTA, UNCOOKED
- 2 CUPS FRESH BROCCOLI, DICED
- 2 CUPS FRESH STRAWBERRIES, DICED
- 1/4 CUP SUNFLOWER SEEDS

DIRECTIONS

1. COOK ORZO PASTA ACCORDING TO DIRECTIONS.
DRAIN AND RINSE WITH COLD WATER.
2. COMBINE ALL VINAIGRETTE INGREDIENTS. PLACE TO THE SIDE.
3. IN A LARGE BOWL, COMBINE COOKED ORZO, BROCCOLI, STRAWBERRIES, AND SUNFLOWER SEEDS.
4. DRIZZLE WITH LEMON VINAIGRETTE AND STIR.
5. CHILL IN THE REFRIGERATOR UNTIL READY TO SERVE.

