

# Blueberry Peach Orzo Salad

Servings: 6

Prep Time: 10 minutes

Cook Time: 10 minutes



## INGREDIENTS

- 2 tablespoons olive oil
- 2 tablespoons red wine vinegar
- 2 tablespoons orange juice
- 1 teaspoon orange zest
- 1 teaspoon kosher salt
- 1/4 teaspoon pepper
- 8 ounces (about 1 1/3 cups) uncooked orzo pasta, cooked, drained and cooled with cold water
- 2 cups blueberries
- 1 peach, pitted and chopped
- 2 cups arugula

## INSTRUCTIONS

- 1 In a serving bowl, whisk olive oil, vinegar, orange juice, orange zest, kosher salt and pepper until blended.
- 2 Add cooled orzo, blueberries, peach and arugula and stir until evenly coated.

## Recipe Tip

As desired, use your favorite gluten-free pasta, quinoa or rice as a substitution.

## About This Recipe

Get ready – this crowd-pleasing blueberry peach orzo salad is about to become your signature dish. Perfect for potlucks, picnics and parties of all stripes. Last-minute plans? No stress. Just toss a blueberry peach orzo salad together and let the compliments roll in.



