

Shrimp, Feta, Tomato and Orzo Salad

Serves 8

This recipe is very simple which means that good ingredients are key to its success. Search out the best summer tomatoes you can find and the freshest shrimp and you won't be disappointed.

1 1/2 lbs dried orzo pasta
2 lbs (21-30 count) shrimp, peeled and deveined
3 large ripe tomatoes, chopped
7 green onions, roots trimmed, white and green parts, thinly sliced
8 ounces crumbled feta cheese
1/3 cup olive oil
1 1/2 teaspoons kosher salt, more to taste
1/2 teaspoon freshly ground black pepper, more to taste

Bring a large pot of generously salted water to boil and cook the orzo for about 9 minutes or until al dente. Drain and run cold water over the orzo to cool. Set aside.

Bring another pot of water to boil and add the shrimp. Cook for 2 to 3 minutes until just cooked through. Drain and set aside to cool.

Toss the pasta, shrimp, chopped tomatoes, green onions, feta, olive oil and salt and pepper in a large serving bowl. Adjust the seasonings as needed. Serve immediately or cover and keep refrigerated until ready to serve.