



**Recipe name:**

Greek orzo pasta PEPPADEW® yellow piquanté peppers

**Recipe description:**

An easy dish blending sweet and savoury flavours of the mediterranean. With PEPPADEW® Yellow Piquanté Peppers, plus olives, feta, basil and orzo pasta, this summery meal takes you to Greece in just 30 minutes.

A delicious dish mixing sweet PEPPADEW® Yellow Piquanté Peppers with savoury mediterranean flavours. With tomatoes, basil, olives, lemon, feta and orzo pasta, this light and tasty meal is ready in just 30 minutes.

**Prep Time**

20 mins

**Cook Time**

10 mins

**Serves:**

2-4

**Made with:**

PEPPADEW® Yellow Piquanté Peppers

**Course:**

Lunch / Dinner

**Occasion:**

BBQ / Quick and Easy / Dinner Party / Party Food / Family Recipes

## Ingredients:

- 150g orzo
- 300ml vegetable stock
- 6–8 PEPPADEW® Yellow Piquanté Peppers (extra for serving)
- Fresh basil
- 50g sundried tomatoes
- Handful of red cherry tomatoes
- 50g green pitted olives
- 50g black pitted olives
- 80g feta cheese
- 25ml extra virgin olive oil
- 1/2 lemon, juiced
- Salt and pepper to taste

## Method:

1. In a large high-sided skillet add the orzo followed by the vegetable stock. Bring to a brief boil, reduce to a low simmer and cook, covered, for about 10 minutes (according to package instructions). Check the orzo after 5 minutes and stir it to prevent it from sticking to the bottom of the pan.
2. Once the water has evaporated, remove the pan from the heat and set aside.
3. Finely slice 6– 8 PEPPADEW® Yellow Piquanté Peppers, basil leaves and sundried tomatoes.
4. Cut the cherry tomatoes and green and black olives into halves.
5. Combine all of the fresh ingredients and crumble over the feta cheese.
6. Mix the slightly cooled orzo with the fresh ingredients.
7. Combine the extra virgin olive oil with lemon juice, salt and pepper to taste.
8. Pour this dressing over the salad, mix well and serve additional whole PEPPADEW® Yellow Piquanté Peppers.