Watermelon Feta Orzo Salad with Lemon Basil Dressing

Yield: 7 servings

The sweetness from the watermelon and the salty taste of the feta go perfect with fresh lemon juice and basil in this refreshing salad. If you are not a fan of feta, try substituting another semi-soft or soft cheese like goat cheese.

Recipe adapted from Cooking Classy

Ingredients
1.5 cups dry orzo
1 teaspoon salt
1 tablespoon fresh lemon zest
2 tablespoons fresh lemon juice
1.5 tablespoons extra-virgin olive oil
2 teaspoons honey
5 cups seedless watermelon, cut into 1/2 to 3/4-inch cubes
6 ounces feta cheese, crumbled
1/4 cup chopped fresh basil
Salt to taste

Directions
1. Cook orzo according to directions on package. Drain cooked orzo but do not rinse. Pour orzo into a large bowl.
2. In a smaller bowl, stir together lemon zest, lemon juice, olive oil, and honey. Pour half of the mixture over drained warm orzo in bowl and toss and season with salt to taste. Allow pasta to cool.
3. Once orzo is cool, add watermelon, feta, and basil. Mix in remaining lemon juice mixture and toss to evenly coat. Serve cold.

Nutrition Facts
7 servings per container
Serving size 1/7 of recipe

Amount per serving
Calories 260

* Daily Values (DVs) are the recommended amounts of nutrients to consume each day. The % Daily Value on nutrition labels tells you how much a serving of a particular food or recipe contributes to each of those total recommended amounts. The daily value is based on a standard 2,000 calorie diet. If you have a health condition you may need more or less of particular nutrients. Consult with your health care team.