Greek orzo salad



Ingredients

10

- 1250 g orzo
- 875 g cherry tomatoes
- 750 g feta cheese
- 250 g Bresc Kalamata olive tapenade
- 200 g olive oil
- 125 g oregano
- 100 g red wine vinegar
- 25 g Bresc freshly chopped Spanish garlic
- 13 g Dijon mustard
- 5 onions, red
- 3 cucumber
- 3 bell peppers, red
- 3 lemon, juice
- salt and pepper

Used Bresc products



Bresc Black Kalamata olives tapenade 1000g



Bresc Freshly chopped Spanish garlic 450g

Preparation method

Cook the orzo according to the instructions on the packet, then rinse it with cold water to cool it. Chop the cherry tomatoes in half. Dice the bell pepper and cucumber and crumble the feta cheese. Clean the onions, cut them in half, cut them in half again and cut into slices. Stir the red wine vinegar into the mustard and garlic and add the oil bit by bit, stirring all the time. Season with salt and pepper. Chop the oregano and 1/3 of it to the dressing. Mix half the feta cheese, half the tapenade and all the other ingredients with the dressing. Garnish the salad with the remaining feta cheese and tapenade and sprinkle with the remaining oregano.

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000