



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Orzo with Plum Tomatoes and Fresh Oregano –

**1 cup orzo
2 garlic cloves, slivered
1 tbl. extra virgin olive oil
2 plum tomatoes, seeded and coarsely chopped or 1 cup of grape tomatoes cut in half
1 tbl. fresh oregano
1 tbl. fresh lemon juice
Kosher salt and freshly ground pepper to taste**

1. In a large pot of boiling salted water, add the orzo and cook 10 – 12 minutes. Meanwhile, in a small saucepan over medium heat, combine the garlic and oil and cook 1 – 2 minutes. Using a slotted spoon, remove the garlic from the oil and discard. Remove the pan from the heat and add the tomatoes, oregano and lemon juice. Set aside.

2. Drain the orzo and transfer to a bowl, Add the tomato mixture and toss. Season to taste with salt and pepper. Serve warm or at room temperature.

Credit: Martha Stewart Living