

Terra's KITCHEN

Trust us and read through the entire recipe before you start cooking— you'll be so happy you did.



Greek Pasta Salad

cherry tomatoes, cooled orzo, arugula, cucumbers, feta, oregano dressing

Serves 2 | Time to Table 20 minutes | Calories 481 | Category Vegetarian

Allergens Contains Wheat (Orzo), Tree Nuts (Pine Nuts) + Milk (Feta Cheese).

Excellent Source of Fiber, Protein, Vitamin A + Vitamin C | Good Source of Calcium + Iron

Equipment

- Medium sauce pan
- Measuring spoon
- Spatula
- Fine mesh strainer
- Small sauté pan
- Chef's knife
- Large mixing bowl
- Whisk

What You Need

- 2 tablespoons olive oil
- Kosher or flake sea salt
- Coarsely ground black pepper

What We Send

- 3.5 ounces orzo
- .8 ounce pine nuts
- 18.5 ounces mixed cherry tomatoes
- 3 ounces cucumber
- 1 ounce baby arugula
- 1.5 ounces feta cheese
- 1 g ground oregano
- 2 teaspoons red wine vinegar

Wine Pairings by @grapefriend

Mediterranean ingredients like oregano and feta call for a Mediterranean wine – try a super light, just slightly sweet Moscofilero from Greece.

Beer Pairings

We like a classic West Coast-Style American Pale Ale. The piney characteristics will bring the pine nuts and pasta to life.



What To Do:

1. **Cook Pasta:** In a medium sauce pan over medium-high heat, add water and 2 teaspoons salt. Bring to a boil. Stir in orzo and boil, stirring occasionally, until al dente (about 6 minutes). Drain pasta and run under cold water to cool down quickly.



2. **Toast Pine Nuts:** Place a small sauté pan over medium heat. Add pine nuts and cook, stirring occasionally, until JUST starting to get color. Remove pan from heat.



3. Halve tomatoes and slice cucumber. Sprinkle lightly with salt and set aside.



4. **Mix Dressing:** In a large mixing bowl, whisk together 2 tablespoons oil, vinegar, $\frac{1}{4}$ teaspoon oregano (save the rest for another use), $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper.



5. **Finish Salad:** Add tomatoes, cucumber, chilled orzo and arugula to the dressing. Stir to coat.

To Serve: Garnish salad with feta cheese and pine nuts.

★ *Pro Tip:* This salad is a great way to use up leftover protein. Toss in roasted chicken, sliced lamb loin or sliced skirt steak.

TK Table Talk:

What's your dream picnic?



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Sure, our TK food containers are recyclable, but we'd rather you upcycle them first. We're partial to using them to sprout our garden seeds, but we'd love to see how creative you are! Tag us in your photos with @terraskitchen and #arceipeforreallife.

