

Summer Orzo Salad

Ingredient List:	Method:
<p>Dressing:</p> <ul style="list-style-type: none">2 Tbsp stoneground mustard2 Tbsp white wine vinegar1/4 C extra virgin olive oil1 Tbsp honeySea saltBlack pepper <p>Salad:</p> <ul style="list-style-type: none">1 Tbsp olive oil3 C cooked orzo1 Zucchini chopped roughly1 Cucumber chopped roughly1 C sugar snap peas halved1 Jalapeño sliced thinly1/4 C basil chopped finelySea saltBlack pepper	<p>Method:</p> <p>Whisk together all ingredients for dressing and set aside</p> <p>Cook orzo according to package</p> <p>Drain, mix together with dressing</p> <p>In a large skillet heat oil over medium</p> <p>Add zucchini, snap peas, and jalapeño</p> <p>Cook for about 5 minutes until zucchini is starting to soften</p> <p>Add zucchini mixture, cucumber, sea salt and pepper to orzo</p> <p>Refrigerate for at least 30 minutes</p> <p>Enjoy!</p>