


Orzo salad with tomatoes and spinach

<p>• PORTIONS 4 PREPARATION TIME 10 minutes COOK TIME 10 minutes</p>	
<u>Ingredients</u>	<u>Preparation</u>
<ul style="list-style-type: none"> • 375 ml (1 1/2 cups) orzo • 12 to 15 cherry tomatoes cut in 2 • 500 ml (2 cups) baby spinach • 80 ml (1/3 cup) sun-dried tomato vinaigrette • 1 container of 200 g of bocconcini pearls • 1/4 small red onion, chopped <p>Vinaigrette with sun-dried tomatoes and oregano</p> <ul style="list-style-type: none"> • 75 ml (2/3 cup) olive oil • 50 ml (1/4 cup) balsamic vinegar • 1 ml (1/4 tsp) dried oregano • 1 crushed garlic clove • 4 sun-dried tomato halves (preferably preserved in oil), drained and finely chopped • salt and pepper 	<ol style="list-style-type: none"> 1. In a pot of salted boiling water, cook the orzo until al dente. Drain. Cool under cold water and drain again. 2. In a salad bowl, mix the orzo with the cherry tomatoes, spinach, vinaigrette, bocconcini and red onion. Salt and pepper. <p>For the dressing:</p> <ul style="list-style-type: none"> • Whisk the oil with the balsamic vinegar, oregano and garlic clove. • Add the dried tomatoes. • Salt and pepper. <p>Idea to accompany:</p> <p>Garlic breads Cut 1/2 baguette in half lengthwise, then in half crosswise. In a bowl, mix 45 ml (3 tbsp) of softened butter with 15 ml (1 tbsp) of chopped fresh parsley and 10 ml (2 tsp) of minced garlic. Salt and pepper. Brush the pieces of bread with fragrant butter, then garnish with 30 ml (2 tablespoons) of grated parmesan. Place the bread pieces on a baking sheet lined with parchment paper. Bake for 8 to 10 minutes at 190°C (375°F).</p>

Source : : <https://www.5ingredients15minutes.com/fr/recettes/plats-principaux/pates/salade-dorzo-aux-tomates-et-epinards/>
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