Greek Orzo Salad

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**INGREDIENTS:**

1 40g (small bag) Orzo

1/2 red pepper, chopped

1/2 green pepper, chopped

1/2 yellow pepper, chopped

1/2 red onion thinly sliced

1 can of pitted black olives, drained.

feta cheese, crumbled - I love Tre Stelle

1 cup olive oil

3 teaspoons garlic powder

3 teaspoons dried oregano

3 teaspoons dried basil

2 teaspoons pepper

2 teaspoons onion powder

2 teaspoons Dijon-style mustard (regular mustard will do in a pinch)

1 cup red wine vinegar

salt to taste

**DIRECTIONS**

Cook pasta as directed on bag (do not overcook)

drain & rinse under cold water until all the pasta has cooled. Please

cooled pasta in a large bowl.

In a med bowl, mix together the olive oil, garlic powder, oregano, basil, pepper, salt, onion powder, and mustard. Pour in the vinegar, and mix vigorously until well blended.

Pour 1/2 of dressing over pasta, the pasta will absorb some of the dressing, add more dressing as needed.

Add all the vegetables and as little or as much feta cheese as you like.

Mix thoroughly - will keep in fridge for 3-4 days.

i add more feta on top before serving.