

# In the Kitchen - Italian Picnic Salad

## Ingredients

- ½ tsp black pepper
- 3 Tbsp fresh basil, chopped
- 1/3 cup olive oil
- 1 large clove garlic, minced
- 1 small red onion, chopped fine
- 3 scallions, both green and white parts, chopped fine
- 2 cups cherry or grape tomatoes, cut in half or quarters
- ½ cup pine nuts, toasted
- 1 lbs orzo noodles
- 3 Tbsp red wine vinegar
- 1 ½ tsp kosher salt
- 8 oz mozzarella cheese, chopped
- 8 oz Salami or Prosciutto, chopped

## Directions

1. Toast pine nuts at 350 degrees on a baking sheet for 5-8 minutes until they turn golden brown.
2. Cook orzo noodles and rinse in cold water.
3. In a large bowl, combine onions, scallions, tomatoes, pine nuts, salt, pepper, and orzo. Toss well.
4. In a small bowl, combine the fresh basil, vinegar, garlic, and olive oil and mix well.
5. Combine orzo mixture, wet mixture, salami and cheese. Toss thoroughly.

Recipe from Lisa, Senior Center

