

SUMMER TIME ORZO

- 1 pound dry orzo pasta
- 1/2 cup olive oil
- 2 cups fresh spinach, torn into pieces
- 4 ounces crumbled feta cheese
- 1/2 cup dried cranberries
- 8 fresh basil leaves, torn
- 1/2 cup toasted pine nuts
- 3 tablespoons lemon juice
- 1-1/2 teaspoons salt
- 1 teaspoon freshly ground black pepper
- 1 carton cherry tomatoes, halved

Cook orzo in large pot of boiling salted water, stirring occasionally for 8 to 10 minutes or until tender but still firm to the bite. Drain pasta and spread on a large baking sheet to cool. Transfer cooled orzo to a large serving bowl. Add all remaining ingredients and toss gently to combine. Served chilled.

(I don't add the tomatos)