Orzo Salad with Pesto

Fresh Orzo Salad with ORO di Parma Pesto Verde, Mozzarella, Tomatoes, and Crispy Bacon

Easy 4 Servings 25 min.



This Mediterranean orzo salad combines tender orzo pasta with ORO di Parma Pesto Verde, fruity cherry tomatoes, creamy mozzarella, and crispy bacon. An aromatic pasta salad with a Mediterranean flair that's also perfect for making ahead.

Ingredients

300 g orzo pasta

2 tbsp olive oil

3 tbsp ORO di Parma Pesto Verde

Juice of ½ lemon

300 g cherry tomatoes

250 g mini mozzarella balls

50 g arugula

200 g bacon, cut into strips

3 g salt

2 g pepper

Step 1: Cooking Orzo Pasta

Cook the orzo pasta in plenty of salted water according to the package directions until al dente. Then drain it and toss it with the olive oil while it's still warm. This will keep the pasta loose and prevent it from sticking together.

Step 2: Stir in the pesto dressing

Mix the ORO di Parma Pesto Verde with the lemon juice. Add the mixture to the orzo pasta while it’s still slightly warm, and toss thoroughly so the pasta absorbs the dressing evenly.

Step 3: Prepare the vegetables and mozzarella

Cut the cherry tomatoes in half, cut the mini mozzarella balls in half as well, and roughly chop the arugula. Add everything to the orzo and gently fold it in.

Step 4: Fry the bacon until crispy

Fry the bacon in a large skillet without adding any fat until crispy. Then let it drain on paper towels and add it to the salad.

Step 5: Season to taste

Season the Mediterranean orzo salad with salt and pepper and toss gently.

Step 6: Let it soak in

Let the salad sit for at least 15 to 30 minutes. This allows the Mediterranean flavors to blend together harmoniously.

Step 7: Serving

Before serving, taste it again and adjust the seasoning with a little extra lemon juice, if desired.

Used products:



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