

# THE P•K•P WAY

## Orzo Caprese Salad

Yields 6-8 servings



### Ingredients

#### Salad

- 3 cups fresh spinach leaves, chopped
- 2 cups grape tomatoes, quartered
- 1 cup uncooked orzo, freshly cooked
- 24 fresh basil leaves, chopped
- ½ pound fresh mozzarella, diced into ½ inch cubes

#### Dressing

- 1 tablespoon balsamic vinegar
- 1 tablespoon olive oil

### Directions

#### Salad

1. In a large bowl, add the spinach and tomatoes.
2. While the orzo is still hot, add it to the spinach and let stand for about 5 minutes to slightly wilt the spinach and get the tomato juices flowing.
3. Add the basil leaves and mozzarella cubes.
4. Drizzle with the dressing (recipe follows).

#### Dressing

1. Whisk together both ingredients.

### Storage

Store covered in refrigerator for up to 7 days.