

Salt and Serenity

Tuxedo Orzo Salad

Tuxedo orzo is a mixture of regular white orzo and black orzo, tinted with the ink of the cuttlefish. You can certainly use all white orzo if you prefer.

Serves 4

Adapted from January 2011 issue of Gourmet Live.

1/4 cup pine nuts
2/3 cup orzo (Tuxedo or regular)
2 ears fresh corn, corn cut off the cob
1 cup fresh or frozen green peas
2 tablespoons fresh lemon juice
1/4 cup extra-virgin olive oil
1 small garlic clove, finely minced
1 (12 ounce) jar marinated roasted bell peppers, drained and chopped
1 ball Buffalo or fresh mozzarella, preferably fresh, cut into 1/4-inch pieces
5 ounces baby arugula

1. Preheat oven to 350°F with rack in middle.
2. Roast pine nuts in a rimmed sheet pan until golden, about 8 minutes.
3. Cook orzo in a 6- to 8-quart pot of boiling salted water until tender, and then drain well in a colander.
4. In a separate pot of boiling salted water, cook corn and peas for about 3 minutes, then drain.
5. Meanwhile, whisk together lemon juice, oil, garlic, 1/4 teaspoon salt and 1/4 teaspoon pepper in a large bowl.
6. Add hot orzo to dressing and toss. Let orzo come to room temperature, stirring occasionally.
7. Add pine nuts, peppers, mozzarella, corn, peas and arugula and toss well.
8. Season salad with salt, pepper, and additional lemon juice, if desired.