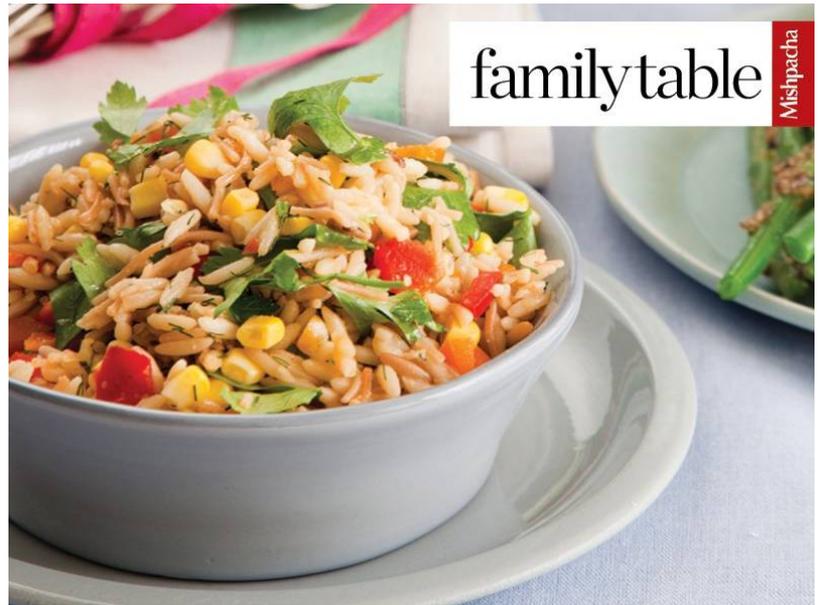


# Confetti Orzo

Recipe By *Brynie Greisman*



Cooking and Prep:  25  
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Serves:  12

Contains:  

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Shabbat

**Diet:** Vegan, Vegetarian,  
Pescetarian, Sugar Free

**Source:** Family Table by  
Mishpacha Magazine

Orzo is tiny, rice-shaped pasta that is like a blank canvas — you can add to it any myriad of flavors and other ingredients. Here it is tossed with fresh diced vegetables and a light dressing. The thin spaghetti adds great texture. It's a welcome change from the heavy Yom Tov side-dish fare we're accustomed to. What's more, you can serve it room temperature. Thanks to my sister-in-law Nechama S. for this idea.

## Ingredients (11)

### Main ingredients

- 1 18-ounce (500 gram) package orzo with pasta (I use Osem)
- 1 small can corn, drained
- 1 orange pepper, finely diced
- 1 red pepper, finely diced

a handful of mushrooms (fresh or canned), finely diced (*optional*)

a handful of fresh parsley leaves, chopped

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## Dressing

1/3 cup lemon juice, or more

1/3 cup oil, or more

1 teaspoon salt, or to taste

1/2 teaspoon **Gefen Garlic Powder**

a handful fresh dill, finely diced

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## Start Cooking

### Prepare the Orzo

1. Cook orzo with pasta as per package instructions until tender. Drain, rinse, and set aside, covered. (This will keep it warm and easier to work with.)
2. Add all vegetables to cooked orzo.
3. Mix together all dressing ingredients and pour on top. Mix together well. Adjust seasonings to taste, including oil and lemon juice.

### Note:

Orzo can be made a day in advance. Bring to room temperature before using. Chop all vegetables and refrigerate in resealable plastic bags. Store dressing separately. Toss all together before serving. Also, if orzo with pasta is not available, just add a few thin pieces of spaghetti or linguine broken up to your orzo before cooking.

### Tip:

To add a little zing to your orzo, add two tablespoons white wine to the cooking water.

### Credits

Photography: Daniel Lailah

Food Styling: Amit Farber