

Orzo Tomato Corn Salad

Category

Side Dish, Salad

Servings

8

Prep Time

10 minutes

Cook Time

20 minutes

This pasta salad is an incredibly simple side dish to make and impresses anyone who eats it. I love the extra flavor that sautéing garlic and then roasting the corn before adding it to the orzo pasta, tomatoes, and fresh basil brings to the dish in a healthy way.

Author:

Recipe courtesy of Kerrie Kelly

Ingredients

- 1-2 tbsp olive oil, plus 1/4 cup
- 3 cloves garlic, minced
- 2 cups fresh grilled corn
- 1 pint cherry tomatoes
- 1/2 lb orzo pasta
- 1/4 cup fresh basil, chopped
- 2 tbsp red wine vinegar
- 1 tbsp lemon juice
- Salt and pepper to taste
- **PRODUCTS TO USE:**
- ProBond Skillet
- ProBond 8qt Stockpot

Directions

1. Cook orzo pasta according to package directions. Drain and set aside to cool.
2. Add 1 tablespoons oil to a large skillet, add garlic and sauté over medium-high heat, and cook for about 3 minutes. Add corn and sauté 3 minutes. Remove from heat and let cool.
3. In a large bowl, combine orzo, tomatoes and basil, stir well. Then add in cooled corn and garlic mixture.
4. In a medium bowl, combine $\frac{1}{4}$ cup olive oil, vinegar, lemon juice, salt, and pepper. Stir to combine. Pour dressing over salad and toss well. Serve at room temperature