

Orzo Salad with Feta, Spinach and Mushrooms

Servings: 8

Source: Food and Wine, Oct. 2005 (from Barb)

Ingredients

- 2¼ cups Orzo
- 3 tablespoons Pine Nuts
- ⅓ cup Olive Oil
- 6 ounces Shiitake Mushrooms, Stemmed, Caps Cut Into 1-“ Pieces
- Salt And Pepper
- ¼ cup Red Wine Vinegar
- 2 Fresh Lemon Juice
- 2 cups Spinach Leaves, Cut Into Thin Strips
- 2 Celery Ribs, Cut Into ¼" Dice
- 9 oz (1½ cups) Feta Cheese, Crumbled

Method

1. In a large pot of boiling salted water, cook the orzo until al dente. Drain and transfer to a large bowl; let cool.
2. Meanwhile, in a medium skillet, toast the pine nuts over moderate heat, shaking the skillet, until the nuts are golden brown, about 3 minutes. Transfer to a plate. Add 2 tbsp olive oil to the skillet.
3. Add the shiitakes, season with salt and pepper and cook over moderate heat, stirring occasionally, until tender and browned, about 5 minutes. Set aside.
4. In a small bowl, whisk the vinegar, lemon juice and the remaining ⅓ cup olive oil; add to the orzo to loosen it up.
5. Add the spinach, celery, feta, pine nuts and mushrooms to the orzo and toss well. Season with salt and pepper. Serve at room temperature or lightly chilled.

Make Ahead

This salad can be refrigerated overnight.

Notes

Barb's modifications: she uses 1 cup orzo, lots more celery with leaves, more mushrooms - 1 lb whole pkg spinach, more pine nuts, less feta (although more would be delicious).