



Rustic Kitchen

BISTRO & BAR



GRILLED SPRING VEGETABLES & ORZO with FETA (Serves: 2-4)

This recipe was created exclusively by Executive Chef Tom Holloway
and is frequently served at Rustic Kitchen.

INGREDIENTS

1/2 pound Orzo – cooked and rinsed
1/2 cup Pappadews – diced (spicy-sweet fruit from South Africa)
1 bunch scallions – minced white & green parts
1/2 pound good feta – 1/2 inch cubes (not crumbled)
Juice from 1 lemon – yield 1-2 tablespoons lemon juice
Extra Virgin Olive Oil
1/2 bunch Asparagus – ends trimmed, grilled, cooled & chopped on bias
1/2 Red Onion sliced thick, grilled, cooled & rough chop
1 large Yellow Bell Pepper – cored, seeded, quartered & grilled, cooled & rough chop
1/2 bunch Watercress – washed well and chopped
6 ounces Coppa or Prosciutto – thinly sliced & shredded
1 bunch Chives - minced
Salt & Pepper

PREPARATION

BRUSH Red Onion with good Extra Virgin Olive Oil and then GRILL until CAMELIZED (visibly darkened grill marks), allow to cool and roughly chop.
TOSS Asparagus and Yellow Bell Pepper, with Extra Virgin Olive Oil & salt and pepper t.t. and GRILL until CAMELIZED (visibly darkened grill marks), then allow to cool and chop on the bias into 1-inch pieces.
MIX together Orzo with grilled vegetables, scallions, watercress, minced chives, Prosciutto and Pappadews.
DRESS with a 3:1 ratio of Lemon Juice & Olive oil, and season to taste with salt & pepper.
Gently FOLD in FETA.
CHILL and allow flavors to develop. Can be served chilled or room temp.

