

THIS CASSEROLE MUST BE REFRIGERATED. SERVE COLD.

The recipe is provided below if you would like to recreate the meal.

Italian Pasta Salad

*(*Ingredients subject to change based on availability.)*

INGREDIENTS:

2 cups dry orzo
½ cup cherry tomatoes, halved
3 oz. salami or pepperoni, chopped
6 oz. diced ham
1 medium cucumber, peeled and chopped
½ cup chopped kale or spinach

Dressing:

2/3 cup olive oil
¼ cup red wine vinegar
1 tsp garlic powder
1 tsp dried oregano
½ tsp onion powder
¾ tsp salt
½ tsp pepper
1 tsp lemon juice
1 tsp sugar

INSTRUCTIONS:

1. Cook orzo in salted water according to the directions on the package.
2. Drain and rinse with cold water until completely cool. Let drain very well.
3. In a medium mixing bowl, stir together all of the dressing ingredients.
4. Add well drained orzo to a large mixing bowl with the cherry tomatoes, salami, ham, cucumber, and kale/spinach.
5. Stir dressing again right before pouring it over top or everything. Toss mixture to evenly coat. Serve or store in the refrigerator. Best enjoyed within a couple of days.

CONVIVIVUM URBAN FARMSTEAD

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