



## WILT-PROOF SALAD

### Spinach and orzo salad

**SERVES** 4 **TIME** 20 minutes

This herb vinaigrette-dressed pasta salad keeps better than a mayo-based one from the deli—and tastes better too.

**1 cup orzo pasta**

**3 tbsp. each olive oil and red wine vinegar**

**½ tsp. each dried oregano and basil**

**About ½ tsp. kosher salt**

**¼ tsp. freshly ground black pepper**

**1 qt. lightly packed baby spinach leaves,  
roughly chopped**

**¼ cup slivered dried tomatoes packed in oil**

**12 pitted kalamata olives, sliced**

**1.** Cook orzo according to package directions. Meanwhile, in a large bowl, whisk together oil, vinegar, oregano, basil, ½ tsp. salt, and the pepper and reserve.

**2.** Drain pasta, rinse with water until cool, and drain again. Add to bowl with dressing and gently mix in spinach, tomatoes, and olives to combine. Add more salt if you like.

**Keeps:** Up to 2 hours at room temperature, 4 hours with ice packs.

**PER 1-CUP SERVING** 315 CAL., 44% (140 CAL.) FROM FAT; 6.9 G PROTEIN; 16 G FAT (1.7 G SAT.); 39 G CARBO (4.4 G FIBER); 550 MG SODIUM; 0 MG CHOL. >102