



Portokalos Family-Style Greek Pasta Salad

with Asparagus, Feta & Roasted Peppers



20-30min



2 Servings

Whether you're an apple or an orange, everyone's welcome to the table at the Portokalos house! This side dish makes extra servings so you can invite the whole family (yes, including all the cousins). Serve it with roasted lamb as the main course, and for dessert, maybe baklava or a...bun cake? Watch My Big Fat Greek Wedding 3, only in theaters September 8. (2p-plan serves 4-6; 4p-plan serves 6-8)

What we send

- 1 lb asparagus
- 2 (3 oz) orzo ¹
- 2 oz roasted red peppers
- 1 shallot
- 1 oz Kalamata olives
- 1 lemon
- ¼ oz fresh dill
- 2 (2 oz) feta ⁷

What you need

- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)
- olive oil
- sugar

Tools

- large pot
- small skillet

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 410kcal, Fat 22g, Carbs 44g, Protein 13g



1. Prep asparagus

Bring a large pot of **salted water** to a boil. Trim ends from **asparagus**, then cut into 1-inch pieces.



2. Cook pasta

Add **1 cup orzo** to boiling water. Cook, stirring occasionally to prevent sticking, until very al dente, 7-8 minutes. Add **asparagus** to pot with orzo and continuing cooking until orzo is al dente and asparagus is bright green and just tender, 1-2 minutes. Drain, rinse under cold water, then drain again. Set aside until step 5.



3. Prep ingredients

Meanwhile, thinly slice **roasted red peppers**. Thinly slice **⅓ cup shallot**, then separate into rings. Coarsely chop **olives**, removing any pits, if necessary. Squeeze **1½ tablespoons lemon juice** into a large bowl; add **1½ tablespoons vinegar**. Cut any remaining lemon into wedges. Finely chop **2 teaspoons dill fronds and tender stems**.



4. Make dressing

Heat **¼ cup oil** in a small skillet over medium-high. Add **sliced shallots** and cook, stirring, until fragrant and slightly softened, about 1 minute. Remove from heat. Slowly whisk **oil** and **shallots** into bowl with **lemon juice and vinegar**. Whisk in **chopped dill** and **a pinch of sugar**; season to taste with **salt** and **pepper**.



5. Assemble salad

Add **cooked orzo, asparagus, chopped peppers**, and **olives** to bowl with **dressing**, tossing until well-coated.



6. Finish & serve

Serve **salad** with **feta** crumbled over top and with **any lemon wedges** on the side for squeezing over, if desired. Enjoy!