

# Orzo Tomato Salad

Orzo Tomato Salad is the perfect summer pairing to enjoy with a nice glass of chilled Riesling. If it's too hot to turn on your oven, use fresh tomatoes!



TOTAL TIME  
2.5 Hours



SERVINGS  
8 people

## INGREDIENTS

24 ounces cherry tomatoes, halved  
 ½ cup olive oil, divided  
 1 ½ teaspoons kosher salt, divided, plus more for water  
 1 pound uncooked orzo  
 2 tablespoons red wine vinegar

1 teaspoon Dijon mustard  
 ½ teaspoon honey  
 3 ounces Parmesan cheese, finely grated (¾ cup), divided  
 1 cup chopped fresh flat-leaf parsley, plus more for serving  
 ½ cup toasted pine nuts

## RECIPE

1. Preheat oven to 300°F. Line a rimmed baking sheet with parchment paper. Arrange tomatoes, cut sides up, in a single layer on baking sheet. Drizzle evenly with 1 tablespoon oil and sprinkle with ½ teaspoon salt. Roast for 1 hour. Let cool for 30 minutes.
2. While tomatoes cool, bring a large pot of generously salted water to a boil. Add pasta; cook until al dente, about 9 minutes. Drain; transfer to a large bowl.
3. While pasta cooks, whisk vinegar, mustard, honey, and remaining 1 teaspoon salt in a small bowl. Slowly add 5 tablespoons oil, whisking constantly to combine.
4. Stir half of vinaigrette (about ¼ cup) into hot pasta in bowl. Let pasta mixture cool, stirring occasionally, until room temperature, about 30 minutes.
5. Add remaining vinaigrette to pasta mixture. Stir in ½ cup cheese, roasted tomatoes, parsley, and pine nuts. Transfer to a platter. Sprinkle with remaining ¼ cup cheese, drizzle with remaining 2 tablespoons oil, and top with parsley. Serve with a glass of Riesling as a perfect pairing for this delicious summer salad.



Recipe: [www.realsimple.com/food-recipes/browse-all-recipes/orzo-tomato-salad-recipe](http://www.realsimple.com/food-recipes/browse-all-recipes/orzo-tomato-salad-recipe)