



# SUMMER ORZO SALAD WITH CORN & PEPPERS



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“ This is the perfect, brightly colored summer salad to take on a picnic or to a barbeque. You can substitute ingredients with almost any leftovers in the fridge or from your garden. ”





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SERVES  
**6**

## INGREDIENTS

- **1½** cups orzo
- **5 tbsp** extra-virgin olive oil
- **2** corn cobs, husks and silk removed
- **¼** cup lemon juice
- **1 tsp** grated lemon zest
- **1** small red onion, diced (optional)
- **3** scallions thinly sliced
- **2** small red, yellow, green, or orange peppers, cut into ¼ inch dice
- **¼** capers, rinsed (optional)
- **2 tbsp** fresh parsley



**NEW YORK**

- 1** Cook orzo according to directions on box. Drain and toss immediately with 1 tablespoon of the olive oil and allow to cool completely in the refrigerator
- 2** Cook corn in large pot of boiling water, cool, and cut kernels off the cob
- 3** In a large bowl, whisk together the remaining four tablespoons of oil, lemon juice, and lemon zest
- 4** Add corn, red onion, scallions, peppers, capers, and parsley. Add the orzo and mix together well
- 5** Use salt and pepper to taste

#IMEXRECIPES