

Lemony Orzo and Asparagus Salad

By Chef Fabiola Hirschhorn, S/V LUNA

Serves 6 to 8 as a side dish

INGREDIENTS

1 lb dry orzo

1 bunch of fresh asparagus, finely sliced in an angle

INGREDIENTS FOR VINAIGRETTE

1 lemon zested

Juice of 1 lemon

1 clove of garlic, microplaned or finely chopped

¼ cup olive oil

¼ cup fresh parsley, chopped

Salt and pepper to taste

DIRECTIONS

To make the vinaigrette

Place the lemon zest, juice, garlic, salt, and pepper in a lidded jar. Shake until all the ingredients are emulsified. Set aside.

For the salad

In a large pot, cook the orzo like a regular pasta in boiling salted water. One minute before the orzo is ready, add the asparagus to the boiling pasta. Cook for one more minute or until al dente. Drain the pasta and place it in a large bowl, add the vinaigrette and mix well. Just before serving, add the parsley and stir.

Aboard LUNA, we love to serve it with pan seared jumbo shrimps.

This delicious pasta salad is great as a side dish for grilled meats, seafood, chicken and can be served warm or cold. If serving cold, adjust the olive oil and salt and pepper just before serving.