



Lemon Eggplant Orzo

Ingredients

- 1/2 CUP DRY UNCOOKED ORZO
- 1/2 CUP FINELY DICED SCALLIONS
- 3 GARLIC CLOVES, MINCED
- 1/2 TSP SHERRY VINEGAR
- 1 TSP HERBS DE PROVENCE
- 2 LEMONS, JUICE & ZEST OF 1
- 1 EGGPLANT, CUT INTO 1/2 INCH ROUNDS
- 2 SMALL ZUCCHINI, CUT IN HALF LENGTHWISE
- 1/2 CUP CRUMBLLED FETA CHEESE
- 2 CUPS BASIL & MINT
- 1/4 CUP PINE NUTS, TOASTED
- SALT & PEPPER

Prep Time

- PREP | 10 MINUTES
- COOK | 20 MINUTES
- READY IN | 30 MINUTES
- SERVES | 4 PEOPLE

Directions



- 1 IN A LARGE BOWL, COMBINE THE SCALLIONS, GARLIC, OLIVE OIL, SHERRY VINEGAR, HERBS DE PROVENCE & 1/4 TEASPOON OF SALT.
- 2 BRING A POT OF SALTED WATER TO A BOIL. PREPARE THE PASTA ACCORDING TO THE INSTRUCTIONS ON THE PACKAGE, COOKING UNTIL AL DENTE. DRAIN & IMMEDIATELY ADD THE HOT ORZO TO THE BOWL. STIR IN THE LEMON ZEST AND SET ASIDE.
- 3 PREHEAT THE GRILL TO HIGH HEAT. DRIZZLE THE EGGPLANT & ZUCCHINI WITH OLIVE OIL ON ALL SIDES, THEN SPRINKLE WITH 1/4 TEASPOON OF SALT & A FEW GRINDS OF PEPPER.
- 4 GRILL THE EGGPLANT FOR 4-5 MINUTES PER SIDE, OR UNTIL TENDER/CHARRED, GRILL THE ZUCCHINI FOR 4 MINUTES PER SIDE, OR UNTIL CHAR MARKS FORM. LET COOL SLIGHTLY THEN CHOP & ADD TO THE LARGE BOWL.
- 5 ADD THE LEMON JUICE & TOSS. STIR IN THE FETA, HERBS & PINE NUTS, RESERVING A BIT OF EACH FOR GARNISH.
- 6 PORTION INTO 4 SERVING BOWLS AND TOP WITH THE BREADCRUMBS AND REMAINING FETA, HERBS AND PINE NUTS. SERVE WITH LEMON WEDGES ON THE SIDE AND ENJOY!