**Orzo Spinach Artichoke & Red Pepper Salad**

**A new recipe from Zabar's Executive Chef, Andrew Regnier, just in time for summer dining! This is light, flavorful, quick to prepare and loaded with ingredients you can have on hand anytime!**

**By Andrew Regnier, Zabar's Executive Chef**  
**INGREDIENTS:**

*Salad Ingredients*  
1. 1/2 lb. dry orzo (1/2 of a 16 oz. box)  
2. 6 oz. roasted red pepper, diced  
3. 8 oz. marinated artichoke hearts  
4. 6 oz. baby spinach, uncooked  
  
*Dressing Ingredients*  
5. 1/4 cup white balsamic vinegar  
6. 1/4 cup lemon juice  
7. 2 cloves garlic  
8. 1/4 bunch fresh parsley  
9. 1/2 bunch fresh dill  
10. 1 teaspoon sugar  
11. 1/4 teaspoon ground cardamom  
12. Kosher salt & pepper, to taste (approx. 1/4 - 1/2 teaspoon salt)   
13. 1/2 cup olive oil  
  
**DIRECTIONS:**

First prepare the dressing: In a food processor combine the white balsamic vinegar, lemon juice, cardamom and sugar until dissolved. Add garlic, parsley and dill and process until fully blended. Scrape down the sides as necessary. Once smooth, slowly add olive oil and blend until just combined. Add salt and pepper to taste.  
  
Cook orzo in boiling, salted water following package directions.  
  
Once cooked, strain the orzo and immediately add the uncooked baby spinach while orzo is still hot. This will soften the spinach but won't cook it fully. Stir. Add roasted red peppers and marinated artichoke hearts. Stir until combined. Pour the dressing over the salad, mix and enjoy!