

Description



Roasted Vegetables and a Sorrento Lemon-Italian Herb dressing makes this colorful Chicken Orzo Pasta Salad a real crowd pleaser.

Ingredients:

For the Salad:

- 2 Red and/or Yellow Bell Peppers, chopped to bite size
- 3 Garlic Cloves, minced
- 1 medium Red Onion, chopped
- 3 T. of The Olive Tap's [Sorrento Lemon Fused Olive Oil](#)
- 1 whole Roasted Chicken broken up into bite size pieces
- 1 lb. box of orzo pasta
- 1 C. Grape or Cherry Tomatoes, cut in half
- 1/2 C. Feta Cheese
- Salt and Pepper to taste
- Chiffonade (thin strips) of 3-4 Basil leaves

For the Dressing:

- 1/2 C. The Olive Tap's [Sorrento Lemon Fused Olive Oil](#)
- 1/2 C. The Olive Tap's [Italian Herb Balsamic Vinegar](#)
- [Salt and Pepper to taste](#)
- [Note: This dressing can also be made with our Sicilian Lemon White Balsamic Vinegar and Tuscan Herb Infused Olive Oil.](#)

Directions:

1. Preheat oven to 400 degrees. In a bowl, combine the peppers, garlic and onion. Add olive oil and toss to coat. Sprinkle with salt and pepper. Place on shallow roasting pan and cook for 15 minutes, stir and cook for an additional 15 minutes. Add chopped Chicken during the last 10 minutes. Remove from oven and set aside.
2. While vegetables and chicken are cooking, add sufficient water to a 4 qt. pot and cook the orzo pasta to desired doneness. Drain and set aside.
3. Prepare the dressing, whisking vigorously to combine.
4. Mix the roasted vegetables, chicken, pasta, tomatoes, feta and dressing together in a large bowl. Sprinkle fresh Basil on top of salad. Serve and Enjoy!

Serves 8

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/chicken-orzo-pasta-salad/>

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