

Orzo Salad with Radish & Fennel

Ingredients:

8 ounces	Uncooked orzo
1 TBSP.	Kosher salt
1/4 cup	Fresh lemon juice
3 TBSP.	Olive oil
1 tsp.	Dijon mustard
1/2 tsp.	Fresh ground black pepper
1 1/2 cups	Diced fennel (about 1 bulb)
1/2 cup	Chopped radish
3 TBSP.	Chopped fresh mint
3 TBSP.	Minced green onions
1/2 tsp.	Kosher salt

Procedure:

1. Cook orzo pasta with 1 TBSP. kosher salt. Drain and rinse with cold water.
2. Combine lemon juice and next three ingredients (through pepper) in a large bowl; stir well with whisk. Add orzo, fennel, and the next 4 ingredients (through 1/2 tsp. salt); toss well to coat.
3. Cover & chill