

Watermelon Feta Orzo Salad with Lemon and Basil

<https://www.cookingclassy.com/watermelon-feta-orzo-salad-with-lemon-and-basil/?epik=dj0yJnU9dEhITXQ0aUdLUVBVQk9KeURqNHFITkh5MWktNINidGcmbj1hVTBHQ2w3dUlxOFlueHRQLW43cGVBJm09MyZ0PUFBQUFBFRjRLdDdN>



Ingredients

- 1 1/2 cups dry orzo
- Salt
- 1 Tbsp fresh lemon zest
- 2 Tbsp fresh lemon juice
- 1 1/2 Tbsp extra virgin olive oil
- 2 tsp honey
- 5 cups cubed seedless watermelon (dice into 1/2 to 3/4-inch cubes)
- 6 oz feta cheese , crumbled
- 1/4 cup (12g) chopped fresh basil
-

Instructions

1. Cook pasta in salted water according to directions listed on package. Drain well (don't rinse!) then pour into a large bowl.
2. While pasta boils, stir together lemon zest, lemon juice, olive oil and honey. Pour half of mixture over drained pasta in bowl and toss. Season with salt taste. Allow to cool.
3. Add watermelon, feta and basil to orzo, add remaining lemon juice mixture and toss to evenly coat.