



NatureSweet® Tomato Caprese Salad

3/4 cup orzo, dry
1 small cucumber, halved and then sliced
1 small red onion, sliced into thin wedges
1 (8-oz.) can garbanzo beans, rinsed and drained
1/2 cup tender asparagus spears, blanched
1/3 cup chopped fresh basil
2 Tbsp. coarsely chopped fresh oregano
1 (12-oz.) bag NatureSweet® tomatoes, washed and sliced
1 oz. reduced-fat feta cheese, crumbled
1/3 cup Almond Accents® Original Oven Roasted sliced almonds

Dressing

1/4 cup seasoned rice vinegar
2 Tbsp fresh squeezed lemon juice
2 tsp extra virgin olive oil
1 tsp each fresh minced garlic and fresh lemon zest
Fresh ground pepper to taste



Preparation Time : 20 minutes

Cook Orzo according to package directions. In large bowl combine cooked orzo, cucumber, onion, garbanzo beans, basil and oregano, blend well. In a small bowl, whisk together all dressing ingredients. Pour dressing over salad mixture; top with sliced NatureSweet® tomatoes. Gently fold tomatoes into salad. Garnish salad with feta cheese and Almond Accents®. Serve immediately.

Serves 6

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