



Orzo Nut & Apricot Toss

- 1/3 cup each: extra virgin olive oil and freshly squeezed lemon juice
- 1 tsp. each: minced fresh garlic and salt
- 1/2 teaspoon pepper
- 1/2 lb. orzo, cooked according to package directions
- 1 package Almond Accents® Butter Toffee sliced almonds, divided
- 1/2 cup each: snipped dried apricots, currants and frozen peas, thawed
- 1/4 cup diced red onions and chopped parsley fresh apricot, pitted and sliced

In a small bowl, whisk together first 5 ingredients, set aside. In large serving bowl, mix orzo, 3/4 cup Almond Accents, dressing and remaining ingredients except fresh apricots; blend well. Garnish with remaining Almond Accents and sliced apricots. Serve immediately.

Makes 6 to 8 servings.

Serving Suggestion: This dish may be served hot, cold or at room temperature.

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Preparation Time : 15
minutes