



Rocky Mountain Orzo with Roasted Vegetables

2/3 Cup Frantoio Extra Virgin Olive Oil
1 small eggplant peeled and dice to 3/4"
1 red bell pepper and dice to 1/2"
1 yellow bell pepper and dice to 1/2"
1 red onion, peeled and dice to 1/2"
2 minced garlic cloves
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
1/3 Cup freshly squeezed lemon juice (2 lemons)
1/2 pound orzo
3 scallions diced
1/4 Cup toasted pine nuts
3/4 pound block Feta and dice to 1/2 inch
13 fresh basil leaves, cut into ribbons

Preheat the oven to 425°. On a large baking sheet toss the peppers, eggplant and red onion with the minced garlic and 1/3 cup of olive oil. Sprinkle 1 teaspoon salt and 1/2 teaspoon pepper and put in oven and roast for 20 minutes; pull the baking sheet out and toss all vegetables once and return the vegetables to the oven and continue roasting for another 15 to 20 minutes until browned. Meanwhile, cook the orzo in boiling salted water for approximately 7 to 9 minutes. Drain the orzo and pour to a large serving bowl. Scrape the vegetables and dripping into the orzo. For the dressing, combine lemon juice, 1/3 cup olive oil, 1 teaspoon salt, and 1/2 teaspoon pepper and pour on the pasta and vegetables. Let cool to room temperature. Add the diced scallions pine nuts, feta, toss and sprinkle basil ribbons on top of mixture and serve.

**Store Hours:
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