



## ORZO CHICKPEA

**SERVINGS** 4

**PREP TIME** 10 min

**COOK TIME** 20 min

### INGREDIENTS

- 4 cups water
- 1 1/2 cups orzo
- 1 cup garbanzo beans, rinsed (canned or pre-cooked from scratch)
- 1 1/2 cups cherry tomatoes
- 3/4 cup red onion, chopped
- 1/4 cup fresh basil and mint leaves, chopped
- 1/2-3/4 cups red wine vinaigrette
- salt and pepper to taste

### DIRECTIONS

1. Fill a large pot with 4 cups of water and bring to a boil. Stir in the orzo and cover until it is fully cooked but al dente, about 7 minutes. Be sure to stir while it's cooking so that it doesn't stick together.
2. Drain the water from the orzo and transfer it to a large bowl. Toss, and set aside until the orzo has begun to cool.
3. Toss in the chopped onion and herbs, cherry tomatoes, and garbanzo beans. Add red wine vinaigrette dressing little by little, and salt and pepper to taste.
4. Serve at room temperature, or chill in the fridge beforehand. It is best to add your herbs at the time of serving so that they do not wilt.

