

MANGO-ORZO SALAD WITH GREEN BEANS

(adapted from Tyler Florence)

1 cup orzo pasta
1/2 pound green beans
1 mango, diced
2 T fresh cilantro leaves
1/2 cup roasted, lightly salted cashews, coarsely minced
1 T olive oil
zest and juice of 1/2 lemon
salt and pepper to taste

Cook the orzo in plenty of boiling water, drain and place on a baking sheet to cool quickly. Drizzle a little olive oil and lemon juice to prevent it from sticking.

Trim the green beans and cut in 1 inch pieces. Cook in boiling salted water for 4 minutes, then drain and plunge in ice water to stop cooking and set the vibrant green color.

Make the dressing by whisking the olive oil with lemon juice, season lightly with salt and pepper, and reserve. Assemble the salad by mixing in a large bowl the cooled orzo, green beans, cashews, and diced mango. Add the minced cilantro leaves, drizzle the dressing all over, adjust seasoning, and serve.