

## ORZO WITH HEIRLOOM TOMATO RELISH

*(from the Bewitching Kitchen)*

1 cup uncooked orzo  
3-4 heirloom tomatoes, diced  
Kalamata olives, pitted, coarsely diced  
fresh parsley, minced  
1 Tablespoon olive oil  
1 Tablespoon lemon juice  
splash of white balsamic vinegar  
salt and black pepper to taste  
crumbled feta cheese  
lemon zest to taste (optional)

Start by making the relish: mix in a bowl the diced tomatoes, olives, season with salt and pepper, add the olive oil, lemon juice, and balsamic vinegar. Stir occasionally as you boil the water to cook the orzo.

Cook the orzo according to the package instructions. Drain, add it to the fresh tomato mixture, mix the parsley, add the crumble feta on top, and mix gently, no need to try to fully incorporate it. Serve with a nice dusting of fresh lemon zest on top, if desired.