

Orzo pasta salad with summer vegetables

Total time **28 mins** 20 mins preparation time 8 mins cooking time

Nutritional facts (per portion):
1,465 kJ / 350 kcal

Fat: **15 g** Protein: **10 g**
Carbohydrates: **45 g**

INGREDIENTS

2 portion(s)

120 g	orzo pasta
2 tbsp	fresh lime juice
2 tbsp	olive oil
2 tbsp	<u>Kikkoman Naturally Brewed Soy Sauce</u>
1 tbsp	honey
50 g	cherry tomatoes, halved
50 g	cucumber, diced
1	yellow pepper, diced
1	spring onion, diced
35 g	grated pecorino romano cheese
10 g	fresh herbs for garnish (e.g. basil, dill or parsley)
40 ml	<u>Kikkoman Sauce for Poke Bowl</u>

PREPARATION

Step 1

120 g orzo pasta

Cook the orzo pasta in salted water according to the packet instructions. Drain and leave to cool completely.

Step 2

2 tbsp fresh lime juice - **2 tbsp** olive oil - **2 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tbsp** honey

In a small bowl, whisk together the lime juice, olive oil, honey and Kikkoman Soy Sauce to make the dressing.

Step 3

50 g cherry tomatoes, halved - **50 g** cucumber, diced - **1** yellow pepper, diced - **1** spring onion, diced - **35 g** grated pecorino romano cheese - **10 g** fresh herbs for garnish (e.g. basil, dill or parsley) - **40 ml** Kikkoman Sauce for Poke Bowl

Mix the cooled orzo pasta with the diced summer vegetables in a large mixing bowl. Pour the lime dressing over the salad and gently toss to coat all the ingredients uniformly. Garnish with the fresh herbs, grated pecorino romano and Kikkoman Poke Sauce.