

Summer Succotash Orzo Salad

½ lb	Cooked orzo
½ Cup	Halved cherry tomatoes
½ Cup	Corn kernels
½ Cup	Butterbeans, lightly steamed
½ Cup	Yellow squash, diced
¼ Cup	Red onions, diced
2 Slices	Applewood smoked bacon, cooked crisp and diced
2 Tbsp	Grated Parmesan cheese
	Basil leaves for garnish
	Sea salt and pepper to taste

Vinaigrette:

5 Tbsp	Extra virgin olive oil
¼ Cup	Aged balsamic vinegar
1 Clove	Garlic, smashed
¼ Tsp	Sea salt
¼ Tsp	Freshly ground black pepper

Cook orzo according to package directions. Cool. In a large bowl, toss the cooked pasta, cherry tomatoes, corn, butterbeans, squash and onions. Add the bacon and parmesan. Add salt and pepper.

Vinaigrette:

Wisk all ingredients together in a small bowl. After a few minutes remove garlic. Wisk again. Lightly dress the salad with the vinaigrette. Garnish with basil leaves and serve.



ATLANTA BOTANICAL GARDEN

Recipe by Edible Garden Chef Chef Amanda Manning