

Cold Orzo Pasta with Herbaceous Green Goddess Dressing

1 cup orzo pasta
5 oz Greek yogurt or 1 avocado to make vegan
1 T tarragon
1 T parsley
1 stalk green onion
1 T cilantro
Half of 1 lemon or lime
Extra virgin olive oil

In a pot, boil orzo until al dente. Strain and rinse off with cold water. Once mostly drained, add a small drizzle of oil and toss so the pasta does not clump together. Set aside. In a blender, add yogurt (or avocado), herbs, lemon or lime. Blend until smooth. For a looser dressing, slowly blend in olive oil. Immediately toss into the orzo and let cool before chilling. Keep refrigerated.

Recipe by Garden Chef Ilene Rouamvongsor



ATLANTA BOTANICAL GARDEN