Orzo with Plum Tomatoes and Oregano

Yield: 4 servings

Ingredients:

- 1 cup orzo
- 2 garlic cloves, slivered
- 1 tbsp extra-virgin olive oil
- 2 plum tomatoes, seeded and coarsely chopped
- 1 tbsp fresh oregano
- 1 tbsp lemon juice
- Freshly ground black pepper
-

Directions:

1) In a large pot of boiling water add the orzo and cook 10-12 minutes.
2) Meanwhile, in a small saucepan over medium heat, combine the garlic and oil, cooking for 1-2 minutes. Using a slotted spoon, remove the garlic from the oil and discard. Remove the pan from the heat and add the tomatoes, oregano and lemon juice. Set aside.
3) Drain the orzo and transfer to a bowl. Add the tomato mixture and toss. Season with pepper. Serve warm or at room temperature.

http://www.wholeliving.com/130427/orzo-plum-tomatoes-and-oregano