

Tomato Basil & Feta Orzo with Crispy Prosciutto

Servings: 6

Prep Time: 10 minutes

Cook Time: 20 minutes

Difficulty: Easy

Total Time: 30 minutes

About the Dish:

This Tomato Basil & Feta Orzo with Crispy Prosciutto is the kind of perfectly balanced bite you'll be craving all spring long. Bright, savory, and satisfying, it brings together sweet oven-roasted cherry tomatoes, garlic, fresh basil, creamy feta, and tender orzo for layers of fresh spring flavor. Oven-crisped Volpi sliced prosciutto adds a rich, salty crunch that takes every bite to the next level. Whether served warm or chilled, this versatile dish is perfect for spring lunches, picnic spreads, and seasonal entertaining.

Ingredients:

- (3oz) Volpi Sliced Prosciutto, *crisped and torn*
- (4 cups) Cherry Tomatoes
- (8 oz) Feta Cheese, *crumbled*
- (1/2) Shallot, *minced*
- (2/3 cup) Basil, *chopped*
- (3-4) Cloves Garlic
- (16 oz) Orzo Pasta
- (1/3 cup) Nuts, toasted
- (7 tbsp) Extra Virgin Olive Oil
- (2 tbsp) Red Wine Vinegar
- (3 tsp) Honey
- (2 tsp) Thyme
- (1/3 cup) Dill Weed
- (1 tsp) Chili Powder
- Red Pepper Flakes
- Salt & Pepper

Directions:

- 1) In a roasting pan, combine 3 tablespoons olive oil, tomatoes, garlic, thyme, chili powder, 1 teaspoon honey, and a pinch of salt and pepper. Roast for 20-25 minutes at 425° F, until the tomatoes burst. Finely chop garlic after roasting.
- 2) Line a baking sheet with parchment paper and arrange the prosciutto in an even layer. Bake 5-8 minutes, until the prosciutto is crisp.
- 3) Boil the orzo in a large pot of water until al dente and drain.
- 4) In a small bowl, combine 4 tablespoons olive oil, the red wine vinegar, 2 teaspoons honey, and shallot to make a dressing. Then season with a pinch of red pepper flakes, salt, and pepper.
- 5) In a large serving bowl, add the orzo, dressing, chopped basil, and dill before adding add the tomatoes, roasted garlic, feta cheese, and any juices left in the pan. Gently toss to combine.
- 6) Top with prosciutto, toasted pine nuts, and a garnish of fresh basil and serve!