

Salads and Soups |



Light Lemon Orzo Salad HARVEST MANOR FARMS ▲

- 1 cup orzo
- 1 tablespoon good-quality olive oil
- 2 tablespoons fresh lemon juice, divided
- 1/2 cup grape or cherry tomatoes cut in half
- 1/4 cup diced dried apricots
- 1/3 cup crumbled feta cheese
- 1/4 cup finely minced fresh parsley
- 1/3 cup lightly crushed Kirkland Signature roasted and salted cashews
- 1/4 teaspoon salt
- 1/2 teaspoon freshly ground pepper

2 tablespoons whole Kirkland Signature roasted and salted cashews, for garnish

1. Cook orzo according to package directions. Rinse immediately in cold water and drain well.
2. Place orzo in a large bowl and toss with olive oil and 1 tablespoon lemon juice.
3. Add tomatoes, apricots, feta, parsley, crushed cashews, salt and pepper.
4. Toss and add remaining lemon juice.
5. Pour into a serving dish and garnish with whole cashews. Serve immediately. Makes 6 servings.

Tip: The salad can be made up to 2 hours ahead and stored, covered, in the refrigerator. Reserve the chopped and whole cashews until ready to serve.



HARVEST MANOR FARMS



Sweet Onion and Asparagus Salad KEYSTONE ▲

- 1-1 1/2 pounds fresh asparagus
- 1 Mayan Certified® Sweet Onion (or Terra Sweet or Walla Walla Sweet Onion)
- 1 14- to 16-ounce can cannellini beans, drained
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons cider vinegar, or more to taste
- Juice of 1/2 lemon, or more to taste
- 2 ounces blue cheese, crumbled
- Salt and pepper to taste

1. Blanch asparagus for 1 minute in a large pot of boiling water. Place in an ice bath to cool; remove and dry.
2. Cut onion in half and then slice.
3. Combine all ingredients in a large bowl and toss.
4. Serve on a platter. Makes 6 servings.

** Brands may vary by region; substitute a similar product.*

Keystone