



Orzo en Provence Salad

Salade d'Orzo à la Provençale

Source: The Gilded Table – May Edition

Prep Time: 20 min | Cook Time: 10 min | Yield: Serves 6–8

Recipe Description

This elegant Provençal-inspired pasta salad features tender orzo tossed in a tangy Dijon vinaigrette with marinated artichoke hearts, bell peppers, and fresh herbs. Light, refreshing, and full of Mediterranean flair — perfect for spring luncheons or garden gatherings. Part of The Gilded Table: May Edition.

Ingredients

- 1 quart chicken broth
- 1½ quarts water
- 1/3 cup lemon juice
- 1½ cups marinated artichoke hearts, cut in half
- 2 cups orzo pasta
- 2 tbsp olive oil
- ½ cup red and yellow peppers (capsicums), diced small
- 2 tbsp Dijon mustard
- 2 tbsp white wine vinegar
- 2 tbsp fresh tarragon or flat leaf parsley, chopped (or ½ tsp dried tarragon)
- Salt and freshly ground black pepper, to taste



Inveniam viam aut faciam.

Retro Recipes Revived © — Life in Bianca's Kitchen



Directions

1. In a large pot, combine the broth, water, and lemon juice and bring to a boil over medium-high heat.
2. Add the orzo and cook until al dente, about 8–10 minutes.
3. Drain the orzo and transfer to a large bowl. Add the olive oil and toss to coat evenly. Let cool, tossing occasionally.
4. In a small bowl, combine diced peppers, mustard, vinegar, and tarragon (or parsley). Stir to blend.
5. Add dressing to cooled orzo and toss to coat. Season with salt and pepper to taste.

Notes

This salad can be made a day ahead and served chilled or at room temperature. Excellent with grilled chicken or as part of a light brunch menu.