

## Sundried Tomato Orzo with Squash

The recipes and photography for this post were provided by local blogger, Abby Thome of [The Thome Home](#).

### Ingredients:

- Orzo
- 3 Tbsp Julianned Sundried Tomato in Oil
- 2 Zucchini Squash cubed
- ½ cup Parmigiano Reggiano
- Julianned Basil

### Dressing:

- ½ cup Extra Virgin Olive Oil
- ½ cup Lemon Juice
- Zest of 2 Lemons
- ¼ Cup Apple Cider Vinegar
- ½ Tbsp garlic powder
- Salt & Pepper to taste



### Instructions:

1. Pre heat oven to 400\* Line a baking sheet with foil and nonstick spray
2. Take a second and get a pot going for the orzo, get that water boiling!
3. Wash, dry, and cube the squash and zucchini
4. Place squash and zucchini on baking sheet - toss with extra virgin olive oil, 1/2 tbsp garlic powder, salt and pepper
5. BAKE for 20 minutes at 400\*
6. By now you should have boiling water to toss your Orzo into - cook according to package, usually 9-11 minutes.
7. Once cooked, drain and set aside in the glass bowl

### Time for the dressing!

1. Whisk together the olive oil, apple cider vinegar, lemon juice + zest, garlic powder, salt and pepper.
2. While the Orzo is still warm, add 3 Tbsp of Sundried Tomatoes that are julianned - let the oil stay with what you scoop!
3. Pour in the dressing, toss until pasta is evenly coated.
4. Once squash and zucchini are cooked, add it to the pasta.
5. Stir in 1/2 cup Parmigiano Reggiano, and julianned basil (approx. 3 Tbsp)