

Orzo & Bean Salad

From

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Ingredients:

Spicy Balsamic Dressing:

- ½ cup GOYA Extra Virgin Olive Oil
- ¼ GOYA Balsamic Vinegar
- 1 tbsp. GOYA Minced Garlic
- 1 tbsp. spicy mustard
- 2 tsp. GOYA Adobo Seasoning with Pepper
- 1 tsp. GOYA Honey

Salad:

- 1 head radicchio, quartered
- 12 oz. orzo, cooked according to package directions
- 2 cups halved cherry tomatoes
- 1 can (15.5 oz.) GOYA Low Sodium Kidney Beans
- 1 can (6 oz.)
- GOYA Large Pitted Black Olives
- 2 shallots, sliced
- ¼ cup finely chopped fresh parsley, divided

Instructions:

Spicy Balsamic Dressing: Whisk together oil, vinegar, garlic, mustard, seasoning and honey.

Salad: Preheat grill to medium-high; grease grate well. Brush radicchio with 1 tbsp dressing. Grill radicchio, turning once, for 4 to 5 minutes or until lightly charred. Let cool slightly and slice thinly.

Toss orzo with remaining dressing. Stir in cherry tomatoes, kidney beans, olives, shallots and 3 tbsp parsley. Transfer to serving plate. Top with radicchio and sprinkle with remaining parsley