Broccoli Strawberry Orzo Salad

SERVES 6

Salad Ingredients
¾ cup orzo pasta
2 cups fresh broccoli, chopped
2 cups fresh strawberries, diced
¼ cup sunflower seeds (optional)

Vinaigrette Ingredients
1 tablespoon lemon juice, fresh or bottled
2 tablespoons apple cider vinegar
2 tablespoons olive oil
1 teaspoon sugar or honey
1 teaspoon poppy seeds (optional)
Directions

1. Cook orzo pasta according to directions. Drain and rinse with cold water.
2. In a large bowl, combine orzo pasta, broccoli, strawberries and sunflower seeds. Drizzle with vinaigrette and toss to combine.
3. Season with salt and pepper. Chill in refrigerator until ready to serve.

Source: What's Cooking — USDA Mixing Bowl

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