



Meera Sodha's recipe for roasted Greek salad with orzo

Servings: 4

Cooking time: 1 hr 15 min

Ingredients:

- ☐ 2 red onions (approx. 260g), halved and sliced
- ☐ 2 green peppers (approx. 350g), sliced into 2cm strips
- ☐ 300g cherry tomatoes, halved
- ☐ 80g pitted Kalamata olives, halved
- ☐ 100ml extra-virgin olive oil, plus 1 tbsp extra to finish
- ☐ 2 tsp dried oregano
- ☐ 1 tsp fine sea salt (plus an extra ½ tsp for later)
- ☐ 1 tbsp red wine vinegar
- ☐ 300g dry orzo
- ☐ 400ml boiling water
- ☐ 200g feta cheese (one block)
- ☐ 20g fresh dill, finely chopped

Instructions:

1. Heat your oven to 210°C (190°C fan / 415°F / gas mark 6.5).
2. Divide the onions, red and green peppers, cherry tomatoes, and olives across two large baking trays.
3. Drizzle the vegetables with the 100ml olive oil.
4. Sprinkle over the 2 teaspoons of dried oregano and 1 teaspoon of fine sea salt.
5. Toss everything together well and spread the vegetables out evenly.
6. Roast for 30 minutes, swapping the trays halfway through, until the vegetables are soft and caramelised.
7. Scrape all the roasted vegetables and their juices into one large, deep roasting tin or baking dish (approx. 30cm x 40cm).
8. Add the 1 tablespoon of red wine vinegar, 300g of dry orzo, and the remaining ½ teaspoon of salt. Stir well to combine.
9. Pour in the 400ml of boiling water and stir again.
10. Clear a space in the very centre of the tray and place the whole 200g block of feta there.
11. Cover the baking dish tightly with a layer of aluminium foil to trap the steam.
12. Bake in the oven for 25 minutes. Remove the foil.
13. The orzo should be cooked and the liquid mostly absorbed.
14. Return the uncovered tray to the oven for another 5 minutes until the top of the feta turns a light golden colour.
15. To finish, scatter the 20g of fresh chopped dill over the dish and drizzle with the extra 1 tablespoon of olive oil.
16. Serve warm.