

ORZO PASTA WITH SAUSAGE, SPINACH, FETA, AND DRIED CRANBERRIES

This simple pasta salad is my go to on busy weekends. The orzo pasta provides the base for the salty sausage, bright spinach, briny feta and sweet cranberries, all pulled together with a tart dressing. Feel free to use whatever dark greens you have on hand: kale and micro-greens work great in this recipe.

Ingredients.

16 oz box orzo pasta
4 cups baby spinach
4 fully cooked chicken sausages, sliced 1/4" thick on the bias
1/3 cup crumbled feta
1/3 cup dried cranberries
1/8 cup champagne vinegar
1/4 cup extra virgin olive oil
1 tablespoon dijon mustard
2 tablespoons finely minced shallot
kosher salt
freshly ground black pepper
small handful fresh parsley, coarsely chopped

Directions.

In a very large bowl whisk together the champagne vinegar, mustard, and shallot. Continuing to whisk, slowly drizzle in the olive oil. Season the dressing to taste with salt and pepper. Set aside.

Heat a skillet over medium-high heat and cook the sliced sausages until golden on both sides. Transfer to a plate and allow to cool a bit.

Meanwhile, bring a large pot of salted water to a boil, cook the orzo until al dente. Drain, and rinse with cold water until cool. Transfer to the large bowl with the dressing and toss to coat.

Add the sausage, spinach, feta, parsley, and dried cranberries into the bowl with the pasta. Toss gently to combine. Season to taste with salt and pepper. Serve immediately.

Serves 4 adults.

RECIPE BY KACIE MCMACKIN
www.withlovekacie.com

© 2010-2015