

# Orzo with Dried Cherries and Almonds

Author: Adapted from a recipe in Gourmet



1 cup orzo  
 1/4 teaspoon saffron threads, crumbled  
 2 teaspoons orange zest  
 2 tablespoons fresh orange juice  
 3 tablespoons olive oil  
 1/3 cup dried cherries  
 2 tablespoons slivered almonds, toasted  
 2 whole green onion, sliced thin diagonally  
 1/2 cup fresh basil, minced

*Per Serving (excluding unknown items): 320 Calories; 13g Fat (37.1% calories from fat); 7g Protein; 44g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 7mg Sodium. Exchanges: 2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fruit; 2 1/2 Fat.*

Carolyn T's Tasting Spoons blog:  
<http://tastingspoons.com>

*Description: A room temp salad with lots of flavor.*

*Notes: If you squeeze extra orange juice, save it until just before serving and drizzle it over the pasta. It gives it a new little jolt of flavor. And if you make this as a part of a large dinner, it will serve more than 4 people.*

1. In a saucepan, boil the orzo in 6 cups boiling water with the saffron for 8 minutes, or until the pasta is al dente. Drain it and rinse under cold water.
2. In a bowl stir together the zest, orange juice and salt to taste, adding the oil in a stream, whisking, and whisk until it is emulsified.
3. In a bowl toss the orzo (drained well), with the dressing, the cherries and half of the green onions. Just before serving garnish with almonds and the extra scallion. Serve the orzo at room temperature.