

Pastamore Lemon Garlic Orzo Salad, Gluten Free

It is getting to be that BBQ and potluck time of year. You know, that time of year where everyone shows up to the party with the same side dishes. Well, here is your chance to show up with something unique and delicious!

This recipe utilizes our [Pastamore Gluten-free Lemon Garlic Orzo](#) and is paired with smoked salmon. This cold pasta salad packs a huge flavor, and your friends will be asking for the recipe. This recipe is easy to put together, and is best if made the night before the party.

Ingredients:

[1 12-oz package - Pastamore Gluten-free Lemon Garlic Orzo](#)

4 oz - Smoked Salmon

1/2 cup - Greek yogurt

1/4 cup - Mayonnaise

1 Tbsp - Olive oil

4 spears - Asparagus

1/4 tsp - dried dill (use 1 Tbsp if fresh)

1/8 tsp - garlic powder

1/8 tsp - onion powder

To taste - salt and black pepper

Directions:

1. Place a large pot of water (minimum 1 gallon) on the stove over high heat. Bring to a boil. Once boiling, add the [Pastamore Gluten-free Lemon Garlic Orzo](#) to the pot. Cook until tender but still slightly al dente. Place the pasta into a colander and rinse thoroughly with cool water. Place to the side.
2. Combine the Greek yogurt, mayonnaise, and olive oil into a large mixing bowl. Use a whisk to fully mix the ingredients. Add the dill, onion, and garlic and mix well.
3. Add the pasta to the mixing bowl, and fold the ingredients together until the pasta is evenly coated.
4. Rinse the asparagus. Chop off the fibrous bottom, approximately 1.5". Thinly slice the asparagus on a bias, and then add to the mixing bowl. Using a knife or your hands, break up the smoked salmon into small pieces. Add to the mixing bowl.

5. Fold the ingredients together again so that they are evenly mixed. Season with salt and pepper to taste, and then mix again. Cover and place into the refrigerator.