

Glutensiz ?ehriye Salatas?

Quick 20-minute gluten-free orzo pasta salad with fresh tomatoes, garlic, basil, and Parmesan cheese. Simple ingredients, maximum flavor!

5	15	20	4	Easy
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Glutensiz ?ehriye Salatas?

Malzemeler

- 8 oz orzo
- 3 tbsp olive oil
- 3 clove garlic
- 1 tsp crushed red pepper
- 2 tomato
- 1 cup parmesan cheese
- 1 cup basil
- 1 pinch salt
- 1 pinch black pepper

Yap?l???

- Cook the orzo**

Bring a large pot of salted water to a rolling boil over high heat. Add 8 oz gluten-free orzo and cook according to package directions until al dente, stirring occasionally to prevent sticking.
- Reserve 1/2 cup of the starchy pasta cooking water, then drain the orzo in a fine-mesh strainer. Set both aside.
- Make the garlic oil**

Heat 3 tablespoons olive oil in a large skillet over medium heat. Add 3 cloves minced garlic and 1 teaspoon red pepper flakes, cooking for 30-45 seconds until the garlic is fragrant but not browned.
- Add the drained orzo and 2 diced tomatoes to the skillet. Toss everything together for 1-2 minutes until the pasta is well coated with the garlic oil.
- Finish the salad**

Remove the skillet from heat and immediately add 1 cup fresh basil leaves and 1 cup grated cheese. Toss vigorously until the cheese begins to melt and create a light coating on the pasta.
- Add 2-3 tablespoons of the reserved pasta water to create a silky consistency. Season with 1 pinch salt and 1 pinch black pepper, tasting and adjusting as needed.
- Serve immediately while warm, garnished with additional fresh basil leaves and a sprinkle of grated cheese if desired.

?puçlar?

Use plenty of salted water when cooking orzo - at least 4 cups of water per cup of pasta. This prevents sticking and ensures even cooking throughout.

Reserve pasta cooking water before draining - the starchy water helps create a silky sauce that clings perfectly to the orzo.

Don't skip the step of cooking garlic in olive oil until fragrant. This creates a flavorful base that infuses the entire dish with aromatic depth.

Add tomatoes at the right moment - they should be heated through but not completely broken down, maintaining their fresh texture and bright flavor.

Taste and adjust seasoning at the end of cooking. The Parmesan cheese adds saltiness, so you may need less salt than expected.

If serving later, slightly undercook the orzo as it will continue to absorb liquid and soften while resting.

Fresh basil should be added at the very end to preserve its bright color and aromatic oils that can be diminished by excessive heat.