

Orzo with Chickpeas

1 box orzo

3 tbsp olive oil, divided

½ cup thinly sliced green onions

¼ cup chopped fresh dill

1 can chickpeas, drained

6 tbsp lemon juice (about 3 lemons)

2 tbsp cold water

½ tsp salt

½ tsp minced garlic

Directions

1. Cook orzo according to box, then drain and rinse with cold water. Pour 1 tbsp olive oil over pasta, toss, and let cool.
2. Combine pasta, onions, dill, and chickpeas. Toss gently.
3. Separately, combine lemon juice, remaining 2 tbsp olive oil, cold water, salt, and garlic and whisk thoroughly. Add to pasta mixture and toss again.
4. For best flavor, let stand at least 10 minutes before serving.

Note: for non-lenten times, add 1/2 cup feta cheese to dish.