

Low-Point Fresh Mozzarella and Tomato Orzo Salad

Ingredients:

- 2 cups tomatoes, diced
- 1 cup fresh mozzarella, diced
- 3/4 cup uncooked Orzo pasta (makes 1 1/2 cups when cooked)
- 2 tsp. olive oil
- 1/2 tsp. onion powder (or 1/2 onion, diced)
- 2 tsp. basil leaves (or 1/4 cup fresh basil, chopped)
- 1 tsp. pepper
- 1/4 tsp. salt
- 1/2 tsp. Goya Adobo seasoning
- 1/4 tsp. garlic powder (or 1 garlic clove, diced)

In a medium saucepan, bring 2 cups of water to a boil. Gradually stir in orzo. Boil until orzo is tender, but not mushy (about 10 minutes). Drain and cool. Combine all other ingredients together and then add the orzo. Mix well and serve immediately or refrigerate for later.

Total servings = 4 cups

Serving size = 1/2 cup or 1 cup

Points = 2.5 points for 1/2 cup; 5 points for 1 cup

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)