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MOROCCAN ORZO SALAD

- **1/2 lb. orzo pasta**
- **1/4 cup olive oil**
- **2 tbsp. lemon juice**
- **1/4 tsp. cinnamon**
- **1/8 tsp. ground cardamom**
- **1/8 tsp. ground mace**
- **1/2 cup raisins**
- **1/4 cup sliced almonds**
- **2 tbsp. chopped roasted or raw red sweet pepper**
- **1/4 cup diced sweet onion**
- **1/4 cup canned, drained garbanzo beans**
- **Salt to taste**

Cook orzo in boiling, salted water according to package directions. Drain, rinse with cold water and drain well.

While pasta cooks, combine olive oil, lemon juice and spices in a serving bowl; whisk well. Stir in remaining ingredients. Stir in drained pasta.

Makes 6 servings.