

Zucchini and Orzo Salad with Basil

8 servings

4 medium zucchini (about 1 1/3 lbs), very coarsely grated

1 Tbl salt

2 cups (packed) fresh basil leaves

½ cup olive oil

3 medium garlic cloves

8 cups chicken broth

1 lb orzo

¼ cup fresh lemon juice

pepper

1 cup Kalamata olives

Basil sprigs and lemon slices garnish

Arrange zucchini in colander. Sprinkle with 1 Tbl salt and toss lightly. Let drain 30 minutes, stirring or shaking twice. Squeeze zucchini dry. Transfer to large bowl. Fluff zucchini with hands to separate strands

Mix basil leaves and oil in food processor, 1 minute, stopping to scrape down sides of bowl. With machine running, drop garlic through feed tube and blend until smooth. Add to zucchini.

Bring chicken broth to boil in medium saucepan. Add orzo and return to boil. Reduce heat and simmer briskly until orzo is just tender, stirring occasionally, 10 to 15 minutes. Drain well. Stir into zucchini. Cool to room temperature.

Stir in lemon juice. Season with pepper. Garnish with olives and basil sprigs and lemon slices and serve.