



## Taste of Summer Beef Orzo Salad

*This is a great fast, healthy and tasty way to capture all the great tastes of summer in a single dish that the entire family loves to eat!*



- 1 pkg. orzo pasta, cooked according to package directions, drained and rinsed in cool water
- 2 lbs top sirloin steaks
- 2 cloves garlic, minced finely - divided use
- 4 ripe tomatoes, diced
- 2 cups fresh raw corn
- 4 oz. feta cheese, crumbled
- 4 tablespoons olive oil - divided use
- 2 limes - zest and juice/divided use
- 2 tablespoons chopped fresh basil
- 2 teaspoons fresh chopped thyme
- 1 teaspoon fresh chopped oregano
- Salt and pepper to taste

Marinate steaks for 30 minutes in 2 T. olive oil, juice of 1 lime and 1 clove minced garlic. (amounts included in recipe above). Season with salt and pepper and grill until medium. Slice on the diagonal and serve over orzo salad.

### Salad directions:

Prepare orzo as directed on package until done. Orzo should still be a bit firm to the bite. Rinse well with cool water and set aside.

Dice tomatoes, remove corn from the cob, and finely chop basil thyme and oregano. In small bowl, stir together juice of one lime, 1/2 tsp. lime zest, 2 T olive oil. Toss together with vegetables, herbs and orzo. Season with salt and pepper to taste. Cover and let stand together at room temperature while grilling steaks.

To serve, place orzo salad on large platter, top with steak slices and sprinkle with feta cheese. Serve warm pita triangles on the side.

Entered and demonstrated at the What's For Dinner Beef Cookoff at the Kansas State Fair by:

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