

# Orzo pasta salad with summer vegetables

Total time **28 mins** 20 mins preparation time 8 mins cooking time

Nutritional facts (per portion):  
**1,465 kJ / 350 kcal**

Fat: **15 g** Protein: **10 g**  
Carbohydrates: **45 g**

## INGREDIENTS

2 portion(s)

**120 g** orzo pasta  
**2 tbsp** fresh lime juice  
**2 tbsp** olive oil  
**2 tbsp** [Kikkoman Naturally Brewed Soy Sauce](#)  
**1 tbsp** honey  
**50 g** cherry tomatoes, halved  
**50 g** cucumber, diced  
**1** yellow pepper, diced  
**1** spring onion, diced  
**35 g** grated pecorino romano cheese  
**10 g** fresh herbs for garnish (e.g. basil, dill or parsley)  
**40 ml** [Kikkoman Sauce for Poke Bowl](#)

## PREPARATION

### Step 1

**120 g** orzo pasta

Cook the orzo pasta in salted water according to the packet instructions. Drain and leave to cool completely.

### Step 2

**2 tbsp** fresh lime juice - **2 tbsp** olive oil - **2 tbsp** [Kikkoman Naturally Brewed Soy Sauce](#) - **1 tbsp** honey

In a small bowl, whisk together the lime juice, olive oil, honey and Kikkoman Soy Sauce to make the dressing.

### Step 3

**50 g** cherry tomatoes, halved - **50 g** cucumber, diced - **1** yellow pepper, diced - **1** spring onion, diced - **35 g** grated pecorino romano cheese - **10 g** fresh herbs for garnish (e.g. basil, dill or parsley) - **40 ml** [Kikkoman Sauce for Poke Bowl](#)

Mix the cooled orzo pasta with the diced summer vegetables in a large mixing bowl. Pour the lime dressing over the salad and gently toss to coat all the ingredients uniformly. Garnish with the fresh herbs, grated pecorino romano and Kikkoman Poke Sauce.