

Rainbow Orzo Pasta Salad

Ingredients

1 cup orzo (which, when cooked, is about 2 cups), cooked al dente*
1 small can corn, drained
1 small red onion, minced
1/4 cup red bell pepper, finely chopped
1/4 cup dill pickles or gherkins, chopped
1/4 cup fresh or frozen-and-thawed peas
1/4 cup ham, finely chopped
4 tablespoons low-fat mayonnaise
2 teaspoons Dijon mustard
1/2 teaspoon herbs de Provence
1/2 teaspoon paprika
salt and pepper to taste

Instructions

In a medium work bowl, combine cooked orzo, corn, red onion, bell pepper, pickles, peas and ham and gently toss. In another small bowl, combine remaining ingredients for the sauce. Add the two together and gently stir. Let sit for a minimum of one hour at room temperature before serving to let the ingredients meld together.

* I used Pappadelle's Spring Medley Orzo for the recipe, in the photo, and generally like to use any of their mixes to make the dish more colorful.

<http://www.pappardellesonline.com/servlet/Search?category=Dried+Flavored+Orzo+Pasta>