

INGREDIENTS	MEASUREMENTS
<b>Sauté</b>	
SupHerb Farms Fresh Frozen Chile Anaheim Roasted	¼ cup
SupHerb Farms Fresh Frozen Onion Red Roasted	¼ cup
SupHerb Farms Fresh Frozen Onion Green	3 Tbsp
SupHerb Farms Fresh Frozen Garlic Minced	1 Tbsp
Olive oil	2 Tbsp
<b>Salad</b>	
Orzo, cooked	4 ½ cups
SupHerb Farms Fresh Frozen Cilantro	1 Tbsp
SupHerb Farms Fresh Frozen Tomato Roasted Diced with oil	2 Tbsp
SupHerb Farms Fresh Frozen Chimichurri Paste	2 Tbsp
Lime juice	2 Tbsp
Salt and pepper	To taste

## SAUTÉ PREPARATION

1. Blend SupHerb Farms Fresh Frozen Roasted Anaheim Chile, Roasted Red Onion, Green Onion and Minced Garlic in a medium mixing bowl. Set aside.
2. Heat olive oil in a large sauté pan over a medium heat.
3. Cook the sauté ingredients until the garlic is translucent.

## SALAD PREPARATION

1. Move the sautéed ingredients to a large mixing bowl.
2. Add the orzo, SupHerb Farms Fresh Frozen Cilantro, Roasted Diced Tomato, Chimichurri Paste, and lime juice to the sautéed ingredients. Toss together.
3. Add salt and pepper. Mix well.
4. Cover and refrigerate for at least 30 minutes or overnight.

## TO SERVE

If the salad is dry, mix in 2 additional tablespoons of olive oil. Serve chilled.