

Orzo with Tomatoes and Arugula

1/4 cup orzo
1 1/2 teaspoons extra-virgin olive oil
1/2 teaspoon balsamic vinegar plus additional to taste
1 small tomato, seeded and cut into 1/4-inch dice
1/2 cup coarsely chopped arugula
1 tablespoon thinly sliced fresh basil
1 tablespoon pine nuts, lightly toasted (optional)

Cook orzo in a 2- to 3-quart saucepan of boiling salted water until al dente, then drain well and transfer to a small bowl. Toss with oil and 1/2 teaspoon vinegar and cool to room temperature.

Stir in tomato, arugula, basil, pine nuts (if using), additional vinegar, and salt and pepper to taste.

Yield: 1 serving.

Source: Gourmet Magazine