



### **Orzo & Tuno Salad**

1 box (16 ounce) orzo pasta  
1 can (5 ounce) Tuno in Spring Water, drained  
1/2 cup spring onions, sliced  
1/2 to 1 cup Veganaise  
1-2 teaspoons Vegetarian Express Lemony Dill Zest  
1 to 2 tablespoons olive oil  
Sliced red grapes, optional

Cook orzo according to directions (do not overcook), drain thoroughly  
Add enough olive oil to lightly coat orzo  
Add Lemony Dill Zest, Tuno, and sliced spring onions (green & white)  
Mix well, then mix in Veganaise (just enough to moisten)  
May serve hot or cold.

*Adapted from recipe by Jane D. of North Carolina*