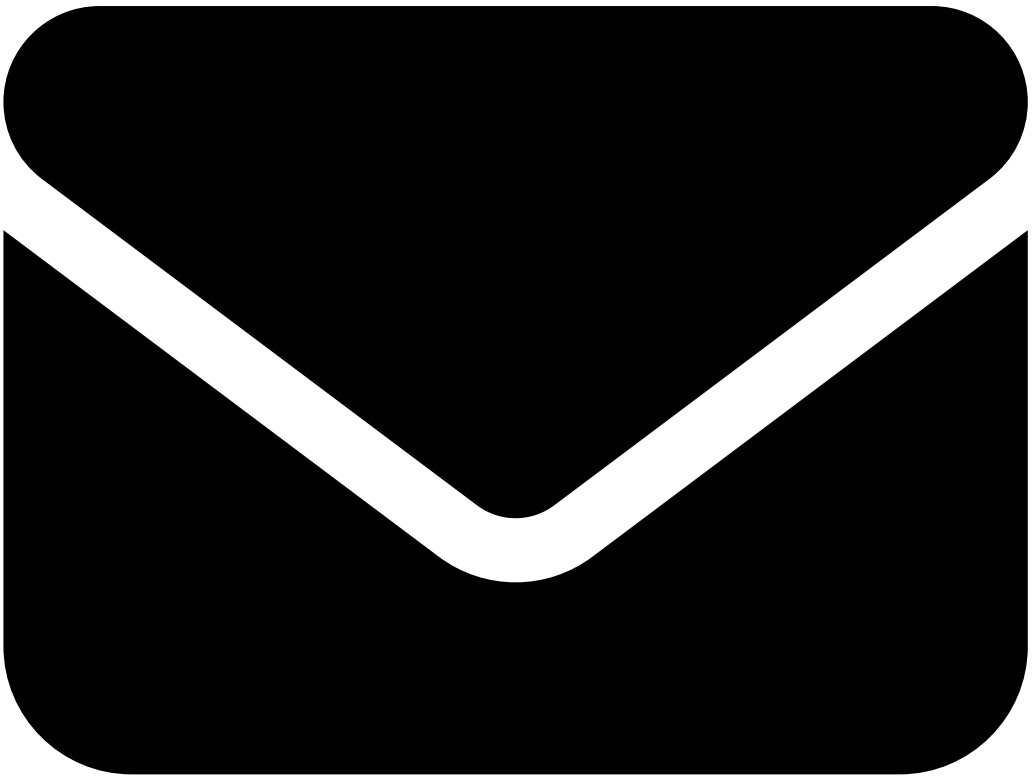
Summer Orzo Salad with Italian Vinaigrette (Easy & Fresh Recipe)

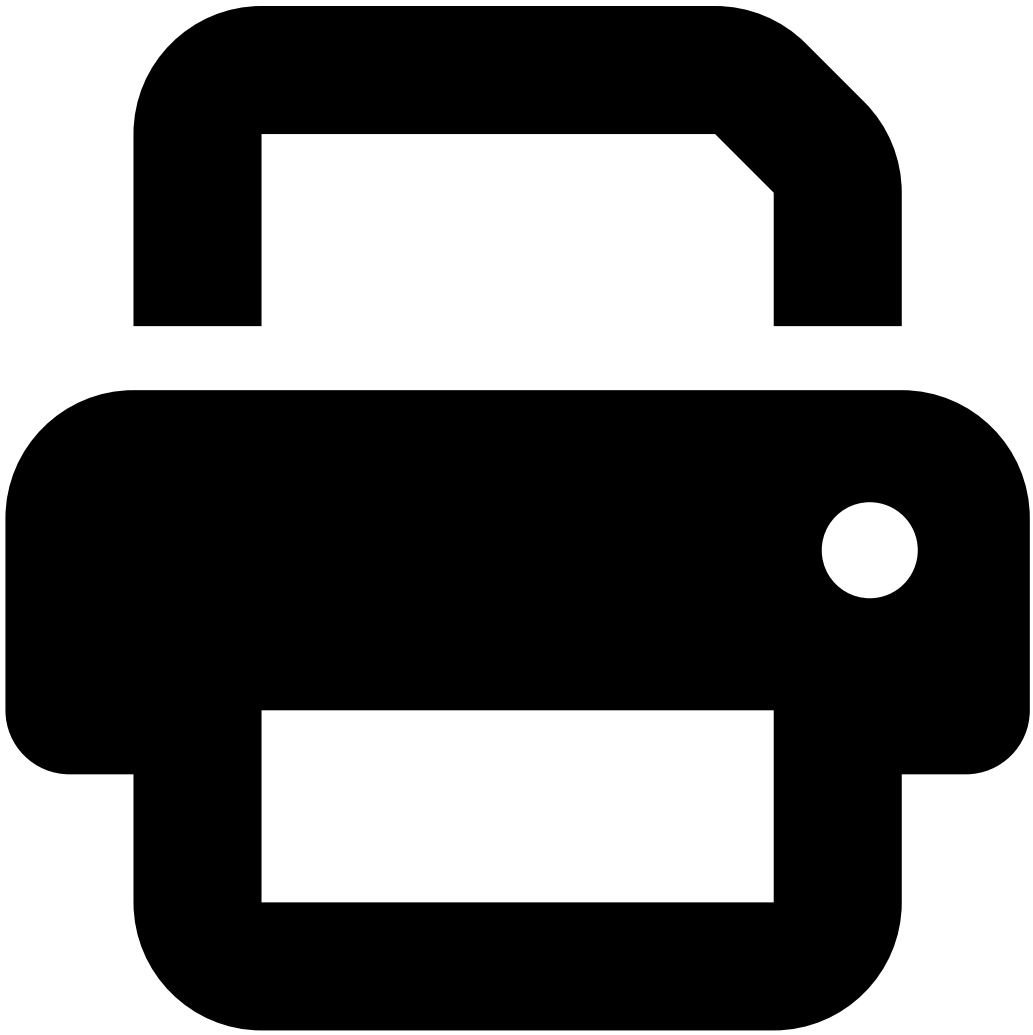
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This is one of those “clean out the fridge but make it Italian” kind of meals. I love how the orzo soaks up the vinaigrette while still staying light, and the mix of crunchy cucumber, sweet tomatoes, and peppers keeps every bite interesting.

The mozzarella makes it feel a little more filling without weighing it down, and honestly, it’s one of those salads that tastes even better after it sits for a bit in the fridge.

Perfect for meal prep, BBQs, or just those nights when it’s too hot to cook anything complicated.

Things to know about Summer Orzo

Salad with Italian Vinaigrette recipe

This orzo salad is one of those recipes that gets better as it sits. The pasta soaks up the Italian vinaigrette, so the flavor deepens after a little time in the fridge. If you're making it ahead, I like to reserve a small splash of dressing to toss in right before serving to freshen it up.

You can also easily switch things up here—add grilled chicken, salami, chickpeas, or whatever vegetables you need to use up. It's very flexible and forgiving.

Storage

Store leftovers in an airtight container in the refrigerator for up to **3–4 days**.
If the salad feels a little dry after chilling, just drizzle in a bit of olive oil or extra vinaigrette and toss before serving.

I don't recommend freezing this one—the texture of the vegetables and mozzarella won't hold up well.

Serving Tips

Serve it cold or slightly chilled. It's perfect for BBQs, picnics, meal prep lunches, or as a fresh side dish next to grilled chicken or fish.

If you loved this summer orzo salad, you'll also love a few of my other fresh Italian-inspired favorites:

 Try my **Italian Potato Salad (No Mayo)** for another light and flavorful side dish
 Or my **Zucchini Pasta with Tomatoes** for an easy weeknight dinner
 And if you're building a summer menu, don't miss my **15 Light & Fresh Italian Summer Recipes** roundup

For more recipes like this, make sure to check out the full blog and save this one for your next cookout—it's a repeat all summer long.

Summer Orzo Salad with Italian Vinaigrette (Easy & Fresh Recipe)



This summer orzo salad is loaded with fresh cucumber, tomatoes, peppers, red onion, and mozzarella, all tossed in a simple Italian vinaigrette. Perfect for BBQs, meal prep, or a light summer lunch.

- 2 cups dried orzo
- 1 cup cucumbers cut into small dice

- 1 cup cherry tomatoes cut into small dice
- 1 cup green bell peppers cut into small dice
- 1 cup red bell peppers cut into small dice
- 1 cup mozzarella pearls (or cubed fresh mozzarella)
- 1/2 cup red onion cut into small dice
- salt and pepper to taste

Italian Vinaigrette

- 1 cup extra virgin olive oil
- 1/3 cup red wine vinegar
- 1 Tbsp. dried oregano
- 2 tsp. minced garlic
- 2 tsp Dijon mustard
- salt and pepper to taste

1. Cook the orzo according to package directions until al dente. Drain and let cool
2. While the orzo cools, prep all the vegetables.
3. In a small bowl or jar, whisk together all vinaigrette ingredients until well combined.
4. In a large bowl, combine the cooled orzo, cucumber, tomatoes, bell pepper, red onion, and mozzarella.
5. Pour the vinaigrette over everything and toss until fully coated.
6. Taste and adjust seasoning if needed. Chill for 15–30 minutes before serving if you want the flavors to really come together.

Side Dish
Italian
easy summer orzo salad with Italian dressing