

# Tomato, Dill, Olive & Feta Orzo

**Serves 4    Calories 564 per serving**

- Glug of olive oil
- 1 finely sliced red onion
- 1 crushed garlic clove
- 2 x 400g tins chopped tomatoes
- Handful of pitted black olives
- 2 tbsp sherry vinegar
- 2 tbsp tomato purée
- 2 tsp agave nectar or honey
- 300g orzo
- 500ml water
- 100g spinach
- 200g pack of feta
- Bunch of chopped fresh dill
- Extra Virgin Olive Oil & lemon wedges, to serve

1. Heat the olive oil in a medium saucepan, add the red onion, then cook gently for 5 minutes. Add the garlic clove, chopped cherry tomatoes, a handful of pitted black olives, the sherry vinegar, tomato purée and agave nectar, stir together, season and add the orzo and 500ml water.
2. Bring to a simmer and cook for 15-20 minutes more until the orzo is al dente, then add the spinach and cook for a few minutes more until wilted; stir in a splash more water if it looks a bit dry.
3. To serve, crumble in the feta, stir in most of the bunch of chopped fresh dill, then scatter over the remaining feta and the remaining dill. Drizzle over a glug of extra-virgin olive oil, then serve with lemon wedges for squeezing.