

Orzo Salad with Celery, Radishes, and Cilantro

2 cups orzo (rice-shaped pasta)
1 1/2 cups very thinly sliced celery (about 3 stalks)
1 pint grape tomatoes, halved
1 bunch radishes, trimmed, thinly sliced
2/3 cup chopped fresh cilantro
5 tablespoons olive oil
4 tablespoons white or red balsamic vinegar
1 cup (about 5 ounces) crumbled soft fresh goat cheese

Cook orzo in large pot of boiling salted water until tender but still firm to bite, stirring occasionally. Drain. Rinse under cold water; drain. Transfer to large bowl; add celery, tomatoes, radishes, and cilantro. Whisk oil and vinegar in small bowl. Season with salt and pepper and pour over salad; toss to coat. Season salad with salt and pepper. Fold in half of goat cheese. Sprinkle remaining cheese over and serve.

Adapted from Bon Appetit