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ORZO AND RICE PILAF

- 1 tablespoon of olive oil
- 1 tablespoon of butter
- 2/3 cup of orzo
- 1 finely chopped onion
- 2 diced carrots
- 2 diced celery ribs
- 2 finely chopped garlic cloves
- 1/4 teaspoon of salt
- 1/4 teaspoon of black pepper
- 1/2 cup of long-grain rice
- 1-3/4 cups of chicken or vegetable broth
- 1 cup of water
- 1 small diced zucchini, or yellow squash
- 1/4 cup of chopped parsley
- 1/4 cup of toasted slivered almonds

Heat oil and butter in a heavy skillet over moderately high heat until foam subsides. Add orzo and sauté for 1 minute, sautéing constantly. Add onion, carrots, celery, garlic, salt, and pepper. Sauté for 5 minutes. Add rice and sauté until coated with oil.

Add broth and bring to a boil. Reduce heat to low and cover. Cook for 13-15 minutes, or until liquid is absorbed. Remove from heat and quickly stir in zucchini or squash. Cover and let stand for 5 minutes. Stir in parsley and sprinkle with almonds before serving.