



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### GARLIC PARMESAN ORZO

2 teaspoons unsalted butter	¼ teaspoon sea salt
2 cloves garlic (minced)	¼ teaspoon black pepper
1 large shallot* (1/4 cup minced)	1 cup dry orzo pasta
2 cups broth (chicken or vegetable)	¾ cup freshly grated Parmesan cheese
1 cup milk	2 cups chopped fresh spinach
¼ teaspoon garlic powder	

1. Melt butter in a large pan (grab one that is deep enough for your orzo + sauce) over medium high heat and sauté your shallot and garlic until tender, adding the garlic towards the end to prevent burning. If extra butter is needed, feel free to add as desired.
2. Add your milk, broth, salt, pepper, and garlic powder. Stir with a whisk to deglaze pan.
3. With your burner set to medium, add the orzo and stir. Set timer for 10 minutes. Once the orzo really starts to boil and bubble, reduce heat to low and continue to simmer, stirring occasionally.
4. Once the pasta is al dente or your ideal softness, remove from heat. Sauce will be thin and will thicken as it cools. Add your parmesan cheese and chopped spinach and fold into the orzo.
5. Season to taste as desired, garnish with any additional cheese your heart desires and dig in while it is hot.

Note: No shallot? No problem! Finely minced white or yellow onion will work here.

Makes 4 servings.

*Recipe by: Jenn Laughlin*

*peasandcrayons.com*