



V's Rebellious Orzo & Sausage Oven Bake

Directions

Ingredients

- 1/2 c olive oil + extra to drizzle
- 1/2 c chopped onions
- 2 lb pork sausage
- Salt and pepper to taste
- 14 oz canned crushed tomatoes
- 1/2 c red wine
- 2.5 c orzo
- 1/2 c feta
- 1/2 c chicken broth
- Parmesan cheese for sprinkling
- Truffle aioli

Preheat oven to 375 degrees.

Heat ½ c olive oil in pot and then add onions & cook until browned.

Add in pork sausage and mince it in pan until ground up.

Simmer while you brown orzo.

Add drizzle of olive oil to pan and heat. Add orzo and stir until brown.

Next add tomatoes & red wine, stir.

Add salt and pepper and stir.

Stir in orzo and feta.

Pour into 13x9" baking pan.

Bake at 375 for 20–30 minutes until bubbly and browned. Serve with a sprinkle of parmesan cheese and drizzle of truffle aioli. Enjoy!!! xxV

HOUSE OF VALENTINA