



V's INSANELY yummy Mushroom Orzo

Directions

Ingredients:

3 tbsp olive oil for pan

1/2 c finely chopped shallot

2 cloves, finely chopped

1 c orzo

2 c mixed mushrooms, cleaned and dried

3 c chicken broth (+ a little extra in case needed)

1/2 c fresh herbs finely chopped

1/4 c unsweet greek yoghurt

1 c feta (save a little for garnishing)

1 c grated parmesan (save a little for garnishing)

salt and pepper to taste

In a cast iron pan, Heat oil in pan over low heat. Add shallot and start to brown, then add garlic and orzo into pan and stir and brown on low heat. Add in mushrooms, sprinkle with a bit of salt and pepper to taste and stir and simmer over low heat until mushrooms start to reduce and soften. (About 5-7 minutes)

Add in chicken broth. Stir and simmer for 5 minutes. Add in herbs, greek yoghurt, feta, and parmesan. Stir and simmer for 15 minutes, adding more broth if needed to keep sauce from being too thick. Garnish with extra cheese and herbs. Enjoy!

Enjoy! xxV

HOUSE OF VALENTINA