

Orzo & Veggie Salad



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

2c orzo		1/2c carrots, chopped
3c vegetable broth or water	1/2t salt	1/2 red bell pepper, chopped
1/4c olive oil	1/2t black pepper	1 small onion, thinly sliced
1 lemon, zested	1/2c fresh basil leaf, chopped	1/4c almonds, toasted, chopped
2 lemons, juiced	1c broccoli florets	

Heat vegetable broth (or water) in large stockpot. Add orzo and cook, stirring occasionally ~ 8~10 minutes.

Drain orzo and place in large bowl. Add remaining ingredients. Toss to combine, cover and refrigerate. When ready to serve taste and adjust seasonings, including olive oil, if needed.

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Debbie Spangler ~ Certified Personal Chef

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