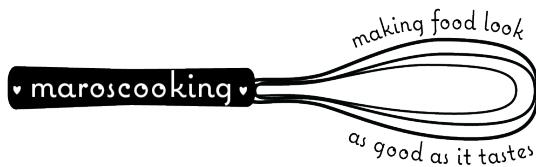


Toasted Orzo Zucchini Bake

Ingredients to serve 4-6 as a side dish:

- ➲ 3 medium zucchini, grated
- ➲ 1 medium onion, finely chopped
- ➲ 3 cloves minced garlic
- ➲ ½ c julienned sun-dried tomatoes, packed in olive oil, drained
- ➲ 2 Tbsp finely chopped fresh thyme
- ➲ 2 Tbsp butter
- ➲ 1 Tbsp olive oil
- ➲ 2 Tbsp Penzey's chicken base (optional)
- ➲ 1 c orzo
- ➲ ¼ c dry white wine
- ➲ 1¾ c chicken broth
- ➲ 1 bunch basil, julienned
- ➲ 6 ¼-inch thick by 2" diameter slices fresh mozzarella
- ➲ ½ c grated parmesan



Directions:

Preheat oven to 350°.

In a large 12" oven-proof skillet, melt butter and olive oil, then add onions and chopped thyme. Sauté for about 10 minutes, until onions are translucent and tender. Add garlic, chicken base and orzo and stir constantly until orzo is well coated and browning just a bit. Toss in grated zucchini, ¼ cup of sun-dried tomatoes and stir to coat. Add wine, chicken broth and ¼ cup of parmesan. Stir and bring mixture to a boil. Place skillet directly in the oven and bake for 30 minutes.

Take a small spoonful and test for doneness of orzo. The top should be a bit crunchy, so check the underside.

If al dente, distribute mozzarella slices around the dish and sprinkle with remaining parmesan. Bake for an additional 5 minutes until the cheeses are melted and bubbly.

Remove from oven, garnish with basil and remaining ¼ cup of sun-dried tomatoes. Allow to cool a few minutes and serve.