

Summer Orzo

with Spinach, Roasted Artichokes and Golden Beets

Ingredients to serve 6 as a side dish:

- ▷ 2 c orzo
- ▷ 10 oz. baby spinach
- ▷ 1 can quartered artichokes
- ▷ 2 medium roasted beets, $\frac{1}{2}$ " dice
- ▷ 2 shallots, finely diced
- ▷ 3½ c vegetable broth
- ▷ 3 Tbsp chopped dill, more for garnish
- ▷ 8 oz. marinated mozzarella balls, sliced in half
- ▷ 1 Tbsp unsalted butter
- ▷ 1-5 Tbsp olive oil
- ▷ 2 tsp crushed red pepper, adjust to taste
- ▷ 1 Tbsp Alessi Balsamic Reduction

Directions:

Preheat oven to 350°.

Cut about 4 slices of ciabatta bread into 1/4" dice and place in a bowl. Melt butter with oil and toss in diced bread. Spread on a baking sheet and bake until croutons are golden, about 10-13 minutes. Remove from oven and set aside.

In a separate bowl whisk ingredients for dressing, ending with oil drizzling it in slowly to emulsify dressing.

Assemble salad in a large platter, placing romaine on the edges and tomatoes in the center. Distribute shaved parmesan on top, along with sunflower shoots (if using) and croutons.

Top with dressing and serve immediately.

