

Everyday Kosher Cooking

TRI-COLORED ORZO, COOKED AL DENTE

Ingredients:

3 Cups Tri-Colored Orzo
1 Red Pepper, Sliced
1 Yellow Zucchini, 1/2 Rounds
1 Green Zucchini, 1/2 Rounds
1 Tsp. Olive Oil
1 Tsp. Salt
1/4 Tsp. Crushed Red Pepper
1 Small Onion (Chopped)



Directions:

Cook orzo as directed on box.

Drain well.

Set aside orzo and let cool.

Sauté vegetables in olive oil.

Cover until tender.

Mix vegetables with cooled orzo.

Serve dish warm or cold.



Recipe By Chef Chaia Frishman